***Caramelized Onion Mustard Relish***

Ingredients:

2 Large Yellow onions, sliced into long slices

Olive oil

Butter

Salt

Pepper

Sugar

1 Tbsp. Honey

1 Tbsp. Balsamic Vinegar

1 Tbsp. Sherry

1 Tbsp. Orange Juice

2 Tbsp. Whole Grain Mustard

1. In a medium saucepan with a lid heat 2 tablespoon of olive oil and the same amount of butter over medium heat. Add the sliced onions. Stir to coat the onions. Cook with lid on for about 10-15 minutes or until tender but not browned stirring occasionally.
2. Season with a pinch of salt, sugar, and pepper. Cook with the lid off stirring until golden brown.
3. Add the honey, and stir. Add the vinegar, sherry and orange juice. Bring to the boil and allow to simmer for 2 minutes.
4. Add the mustard and simmer for 2 additional minutes. Adjust seasoning to your liking.
5. Allow to cool and store in a container in the fridge or use immeadiately.