

<p style="text-align: center;">BALSAMIC CIPOLLINI JAM Adapted from www recipes by True North Farms (for electric frying pan)</p> <p>Assemble: 1 lb. red cipollini onions, 2 Tbsp. extra virgin olive oil, Maine sea salt, fresh ground black pepper, 1/3 c. sugar, 2/3 c. balsamic vinegar.</p> <p>Directions: Peel onions and cut in half lengthwise and slice crosswise thinly. Using electric frying pan, set to 300F. Add oil and heat. Add onions and sprinkle with salt. Cover and let stand at 300F. 20 min. Sprinkle with pepper to taste, then sugar. Cook, stirring often, 10 min. or until onions are quite dry. Add vinegar and cook, covered, stirring occasionally 20 min. or more, until onions are soft and have a rich, brown color. Serve at room temp. with cream cheese & crackers or as a condiment to meat or chicken dishes. Keeps refrigerated for up to a month. Makes 1 cup of jam.</p>	<p style="text-align: center;">BALSAMIC CIPOLLINI JAM (adapted for stovetop skillet)</p> <p>Assemble ingredients as for other recipe.</p> <p>Directions: Heat oil in skillet over medium heat. Add onions, salt & pepper, and cook, stirring occasionally for about 20 min., until onions are soft. Add sugar and reduce heat to medium low. Cook, stirring frequently 10 min. until onions appear dry. Add vinegar and reduce heat to low. Continue cooking, stirring occasionally, for ½ hr. or more as needed until onions are richly colored, soft and dry.. Serve at room temp. Store in fridge. Will keep several weeks. Makes 1 cup of jam. (from Tom Colicchio & Sisha Ortuzar’s web site)</p>
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