**Caramelized Onion Jam**

2 Tbsp. butter

1 clove garlic, minced

1 onion, small dice

½ tsp. thyme

1 tsp. salt

¼ tsp. pepper

¼ cup red wine

¼ cup balsamic vinegar

¼ cup brown sugar

**INSTRUCTIONS**

1. Melt butter over medium heat in a medium pan
2. Add onions, salt, and pepper, and cook until soft and they begin to caramelize; about 15 minutes.
3. Ask chef to add the red wine. Cook until the liquid is reduced by half.
4. Stir in vinegar and sugar.
5. Cook on medium heat until the mixture reduces and becomes thick and sticky.