



Balsamic onions

NIBBLEDISH CONTRIBUTOR

Ingredients

500 grams of small onions 150 ml of olive oil 150 ml of balsamic vinegar 3 spoons of brown sugar

Instructions

1. Bake onion in 180 C degrees for 1 hour.
2. Let them cool down, then peel and cut out root end.
3. Mix the remaining, marinate ingredients, till sugar dissolves, pour marinate into a jar, add onions, close the jar, shake.
4. Keep in fridge, ready to eat after 12 hours in fridge.