

Caramelized Onion Jam - Sweet, Savory, and Absolutely Irresistible

Caramelized Onion Jam - Rich, Sweet, and Comforting in Every Bite



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25 min

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INGREDIENTS

... cup extra virgin olive oil

$\frac{1}{2}$ cup white sugar

4 cups onion, coarsely chopped (yellow or sweet onions work best)

1 teaspoon salt

... teaspoon ground black pepper, plus more to taste

$\frac{1}{4}$ cup pomegranate juice (or substitute apple cider vinegar)

Ingredient Notes & Swaps:

Onions: Yellow onions give great depth, but sweet onions will yield a milder flavor.

Pomegranate Juice vs. Vinegar: Pomegranate brings a gentle fruitiness, while vinegar offers sharp brightness. Both work beautifully.

Oil: Olive oil adds richness, but you could also use unsalted butter for an even more decadent base.

Optional Add-ins: A sprig of thyme, a pinch of red chili flakes, or even a splash of balsamic can personalize your jam.

How to Make Caramelized Onion Jam:

Step 1: Warm the Oil:

Step 2: Melt the Sugar:

Step 3: Add the Onions:

Step 4: Add Liquid and Simmer:

Step 5: Cool and Store:

Tips for Success:

Use a heavy skillet to prevent burning and ensure even caramelization.

Stir frequently once the onions begin to brown-this helps develop flavor without scorching.

Let it reduce properly after adding the liquid. The thicker it gets, the better the texture and spreadability.

Make a double batch-you'll want more than you think.

Serving Suggestions & Pairings:

With baked brie or soft cheeses like goat cheese or ricotta

On toast or flatbread with roasted vegetables

As a topping for burgers, paninis, or grilled sandwiches

Stirred into pasta or risotto for a sweet-savory twist

Alongside sheet pan quesadillas for a gourmet upgrade

Sipped with a refreshing glass of blueberry lemonade

Storage Tips:

Refrigerator: Store in an airtight container for up to 7-10 days.

Freezer: Spoon into freezer-safe jars and freeze for up to 3 months. Thaw in the fridge before using.

Serving tip: Serve warm or room temperature for the best flavor spreadability.

More Recipes You'll Love:

Baked Brie Appetizer

DIRECTIONS

1. **Step 1: Warm the Oil:** In a heavy-bottomed skillet over medium heat, warm the olive oil until shimmering but not smoking.
2. **Step 2: Melt the Sugar:** Add the sugar and stir gently with a wooden spoon. Let it melt and turn a light amber caramel. Be careful not to burn.
3. **Step 3: Add the Onions:** Stir in the chopped onions along with salt and pepper. Reduce the heat to medium-low and cook slowly, stirring often, for about 20-25 minutes.
4. **Step 4: Add Liquid and Simmer:** Once the onions are soft, golden, and jammy, add the pomegranate juice (or vinegar). Continue to simmer, stirring occasionally, until the liquid is mostly absorbed and the mixture thickens-another 10-15 minutes.
5. **Step 5: Cool and Store:** Remove from heat and let the jam cool to room temperature. Transfer to a jar or airtight container. Refrigerate for up to 1 week.
6. **Tips for Success:** Use a heavy skillet to prevent burning and ensure even caramelization.
7. Stir frequently once the onions begin to brown-this helps develop flavor without scorching.
8. Let it reduce properly after adding the liquid. The thicker it gets, the better the texture and spreadability.
9. Make a double batch-you'll want more than you think.
10. **Serving Suggestions & Pairings:** This caramelized onion jam adds bold, beautiful flavor to just about everything. Try it:
11. With baked brie or soft cheeses like goat cheese or ricotta

12. On toast or flatbread with roasted vegetables
13. As a topping for burgers, paninis, or grilled sandwiches
14. Stirred into pasta or risotto for a sweet-savory twist
15. Alongside sheet pan quesadillas for a gourmet upgrade
16. Sipped with a refreshing glass of blueberry lemonade
17. Storage Tips: Refrigerator: Store in an airtight container for up to 7-10 days.
18. Freezer: Spoon into freezer-safe jars and freeze for up to 3 months. Thaw in the fridge before using.
19. Serving tip: Serve warm or room temperature for the best flavor spreadability.
20. More Recipes You'll Love: Keep the cozy comfort vibes going with these delicious picks:
21. Baked : Brie Appetizer
22. Easy : Turkey Wings
23. Sheet : Pan Quesadillas
24. Dorito : Casserole
25. Blueberry : Lemonade

SWAPS & NOTES

of warm olive oil, a touch of sugar, and the brightness of pomegranate juice or apple cider vinegar to round it all out.

Whether you're layering it on a flatbread, pairing it with cheeses, or spooning it beside baked brie, this spread brings gourmet vibes to even the simplest dishes.

Why I Love This Recipe This onion jam is what I reach for when I want to turn a slice of crusty bread into something special.

It's versatile, elegant, and shockingly simple.

TIPS FOR SUCCESS

Use a heavy skillet to prevent burning and ensure even caramelization.

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Let it reduce properly after adding the liquid.

The thicker it gets, the better the texture and spreadability.

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