

## Fig & red onion jam

8 dried figs

1 kg red onions (about 6-7 large onions), finely sliced in rings

1-1/2 cups (375 ml) water

2 tablespoons olive oil

2 tablespoons balsamic vinegar

2 tablespoons brown sugar

salt

Makes about 2 cups jam

Combine figs and water in a bowl and set aside to soak for 1 hour. Remove figs from water, reserving the water, and thinly slice.

Heat oil in a large heavy-based frying pan over a medium-low heat. Add onions and fry until soft, about 25 minutes. Add the sliced figs, 3/4 cup of the reserved water, balsamic vinegar and brown sugar and increase heat. Bring to the boil, then reduce to low and simmer for about 30 minutes, until jam becomes thick. Add a little salt to taste.

Allow jam to cool before transferring it to a sterilized jar. It will keep for a few weeks in the fridge - let your nose be the judge.