



Beer and onion relish

Recipe by Liz Leigh

INGREDIENTS

- 2kg sliced brown onions
- 4 Tbsp of olive oil
- ⅓ cup of brown sugar
- 4 cups of beer
- 1 cup of white wine vinegar
- ½ cup of brown sugar

DIRECTIONS

1. Saute the onions, olive oil and ⅓ cup of brown sugar for 20 minutes.
2. Add the beer, wine vinegar and extra ½ cup of brown sugar and boil for at least an hour until thickened.
3. Pour into hot, sterilised jars.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

