



BLUEBERRY ONION JAM

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Blueberries don't always have to be for a sweet treat! Of course they are always super delicious right out of hand, but let's try something a bit different today! This recipe from **Taste of Home** is a savory topping for some of your favorite foods. (See notes below.)

If you decide to can this, it makes 6 half pints. **The recipe is easily cut in half.** If you don't want to can you can just keep it refrigerated for up to two weeks

1/4 cup	olive oil
16 cups	chopped red onion (about 10 medium)
2 tablespoons	fresh tarragon or 2 teaspoons dried tarragon
1 tablespoon	fresh thyme or 1 teaspoon dried thyme
1-1/2 teaspoons	salt
1 teaspoon	white pepper (black pepper will do)
2 cups	fresh blueberries
1/2 cup	honey
1/2 cup	balsamic vinegar
2 tablespoons	lemon juice



(Photo taken from Internet)

- In a Dutch oven, heat oil over medium heat. Add onions, tarragon, thyme, salt and pepper. Reduce heat to medium-low; cook 30-35 minutes or until liquid is evaporated, stirring occasionally.
- Add blueberries, honey, vinegar and lemon juice; bring to a boil. Reduce heat; simmer, uncovered, 50-55 minutes or until mixture is thickened, stirring occasionally. Remove from heat.
- Place in a sealed container and refrigerate for up to two weeks.

For those of you who like to do some canning, this recipe was created for canning so use your favorite method to can the sauce.

Maggie's Notes

- It seems like a LOT of onions, but this will cook down considerably.
- Use it as a condiment on grill hot dogs, burgers, chicken, steaks or even on your veggie kebobs.
- Use some on a Grown Up Grilled Cheese Sandwich
- Top a bruschetta with some cream cheese and a dollop of the sauce.
- At Google, type Savory Blueberry recipes and you will find all kinds of ways to use these gems.

Find all of our Market Recipes at the Ocean Pines Website:

<http://oceanpines.org/forms-docs-cat/farmers-market-recipes/>

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