

SWEET ONION VODKA JAM

Try some of this on a leftover turkey sandwich, or as an accompaniment to cheese and crackers, or on a Bratwurst--the possibilities are endless. The recipe itself is quite simple...the trick of it is having patience enough to let the onions caramelize properly. Do have patience, though. The result is entirely worth the wait. Switch out the New Deal for Hot Monkey for an extra kick. Yields roughly 3 cups. Adapted from a recipe in The Vodka Cookbook.

Ingredients:

4 T	Butter
2 t	Extra-virgin olive oil
6	Onions, thinly sliced
½ t	Salt
½ Cup	Dark brown sugar
4 T	New Deal Vodka or Hot Monkey Chili Pepper-Flavored Vodka

Directions:

1. Melt the butter and oil in heavy skillet over moderate-high heat.
2. Add onions and saute until slightly brown - about 15 minutes.
3. Reduce heat, stirring constantly until the onions are caramel colored and very tender, about 30 minutes.
4. Add brown sugar and stir until dissolved. Stir in the New Deal or Hot Monkey and mix until it is completely absorbed by onion mixture.
5. Put in warm, sterile jars (sterilize jars by dipping into boiling water for 10 seconds), and refrigerate until ready to serve. May be served cold or re-heated.

