

Caramelized Onion & Cider Jelly Spread

3lbs Thinly sliced Vidalia onions

1 tbsp Salt

3 tbsp canola oil

1 cup brown sugar divided

1 tsp red chili flakes

3 tbsp balsamic vinegar

1 cup COLD HOLLOW CIDER JELLY

Directions:

-Carmelize onions in Oil

-Once onions begin to brown add: salt & ½ cup brown sugar let further carmelize

-Add red chili flakes, balsamic vinegar, and remaining ½ cup brown sugar

-Cook an additional 5 to 10 minutes

-Enjoy!!!!