



## *Caramelized Apple Onion Compote*

### *Ingredients*

*2.5 onions julienned*  
*2oz oil*  
*3 Apples chopped with skin on*  
*1c Balsamic Vinegar*  
*1c Red wine*  
*1/2c Sugar*  
*1c Brown Sugar*

### *Directions*

- 1. Heat oil in sauté pan and sauté onions until they are slightly caramelized.*
- 2. When onions are caramelized add all other ingredients and reduce to a simmer.*
- 3. Reduce liquid down by 1/3. Taste and check for consistency with a spoon at this point you can reduce further if desired, they should be syrupy and sweet.*