

## **BALSAMIC ONION CONSERVE with CHERRIES**

Makes 2 ½ cups

Onions are evergreen at market stands this time of year—generous bunches of freshly plucked yellow or red varieties that are just the right partners for grilled meats or poultry. Cherries are appearing too—or if you're lucky enough to have a prolific cherry tree, dry some of the bounty and toss them into this naturally sweet condiment.

### **INGREDIENTS**

- 2 tbsp. olive oil or butter
- 2 large onions, halved lengthwise, cut crosswise into ¼-inch-thick slices
- Coarse salt and freshly ground pepper to taste
- 1 c. amber craft beer, cream stout, or malty porter
- ½ cup dried cherries or fresh sweet cherries, pitted and coarsely chopped
- 2 tbsp. balsamic vinegar
- Fresh thyme leaves, to taste
- Chopped pistachios, if desired

### **DIRECTIONS**

Heat oil in a wide, deep skillet over medium heat. Add the onions; season with salt and pepper. Reduce heat to medium-low; cook 15 minutes, stirring occasionally.

Stir in beer and cherries. Cook, uncovered, 15 to 18 minutes or until mixture is thick, stirring occasionally. Stir in the balsamic vinegar. Cool. Serve with grilled meats, sprinkled with thyme and pistachios.

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