

Onion Bacon Jam

Ingredients

- 8 oz bacon, cut into one-inch pieces
- 1 large yellow onions, diced
- 3/4 cup dark brown sugar
- 1-12 oz dark ale beer
- ¼ cup balsamic vinegar

Directions

In a heavy bottomed pan cook bacon pieces until almost crisp. Transfer the bacon to a plate, set aside. Pour out most of the bacon grease except for a couple tablespoons worth. Add the diced onions to the pan, sautéing for about 10 minutes. Pour in half a beer, scraping up any brown bits stuck to the bottom of the pan. Allow the onions to caramelize.

Crush the bacon and return it to the onions. Stir in the brown sugar and remaining beer. Continue to cook over low-medium heat for about 15 minutes. The alcohol will evaporate during this time frame. Allow the mixture to cool. Stir in a quarter cup balsamic vinegar. If it's too sweet for your taste, add a little more vinegar.

Onion Sorbet

Ingredients

- 2lb yellow or sweet onion, diced
- 2 cups water, divided
- 1 cup sugar
- ½ cup Moscato (optional)

Directions

Heat the diced onion and 1 cup water in a pot over medium high heat. When the onions begin to simmer, lower the heat to medium. Simmer for 10 minutes. If the onion begins to brown, lower the heat further to avoid browning. Stir in the sugar and Moscato. Continue to cook for another 5 minutes. Remove from heat. Stir in the remaining cup of water. Pour into a freezer safe container. Freeze for 2 hours. Stir well to break up the ice crystals. Freeze for another hour then stir again.

Onion Petals

Ingredients

- 2 large onions
- 2 cups flour
- 1-12 oz beer
- 1 tsp seasoning of your choice
- 1 tsp salt
- Oil for frying

Directions

Fill a medium sized pan with oil at least an inch deep. Heat over medium heat.

In a large mixing bowl, whisk together the flour, salt, and seasoning. Stir in the beer until completely blended. Peel the onions and cut into eighths. Scatter the onions over the batter. Using your hands or a utility spoon mix the batter and petals together until well coated. Using tongs, place one petal in the oil to see if it's hot enough. If the petal browns too quickly and starts to burn, lower the heat, wait a few minutes and try again until the petal fries to a light golden brown. Once you achieve this repeat the procedure with the remaining petals, frying a handful at a time. Serve with dip or ketchup. Eat immediately.