

Burnt Onions For Gravies

Ingredients

1/2 lb. of onions, 1/3 pint of water, 1/2 lb. of moist sugar, 1/3 pint of vinegar.

Method

Peel and chop the onions fine, and put them into a stewpan (not tinned), with the water; let them boil for 5 minutes, then add the sugar, and simmer gently until the mixture becomes nearly black and throws out bubbles of smoke. Have ready the above proportion of boiling vinegar, strain the liquor gradually to it, and keep stirring with a wooden spoon until it is well incorporated. When cold, bottle for use.

Source: Mrs Beeton's Book of Household Management (1861)

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