



ChefNorway's

Raspberry Onions

Servings	Preparation Time	-	Cooking Time	-
4+ People	5 minutes	-	40-70 minutes	-

Raspberry Onions is a must have when I serve the love of my life. They are sweet and give the steak extra color and taste that blends perfectly with the peppery taste of the sauce. It's very simple, and you can freeze whatever you have left, and just heat up next time you make this meal.



Ingredients

European Measurements	US Measurements
2 red onions	2 red onions
400g raspberries	14 oz. raspberries
1 dl. vinegar	½ cup vinegar
2 dl. water	1 cup water
3 dl. sugar	1 ½ sugar

Directions

- Slice red onions into strips. (I take out the middle of the onion, so I only get the longer onion strips)
- Add vinegar to a medium-sized casserole pot.
- Next, add water
- Then add sugar
- Bring this to a boil while stirring constantly.
- When it comes to a boil, turn down heat and add raspberries.
- Let raspberries simmer for 3-5 minutes before you add the onion strips.
- Stir lightly and let everything simmer for 30-60 minutes

What's left could easily go into the freezer and reheated for another time.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There are lots of delicious recipes on the website with a video showing you how to make every recipe in English. (Click to view)

