

# *Oignons Monégasque*

## **Onions Monaco Style**

*There are generally found on a trolley of hors-d'oeuvres and may pass unnoticed which would be a pity. They can be prepared up to two weeks in advance and stored in an air-tight jar in the refrigerator. At Christmas time, I serve them with ham and it makes a delicious combination. A jar of them makes a very acceptable Christmas present.*

- 1 lb (500g) pickling onions
- 2 level tablespoons pure icing sugar
- 2 tablespoons good quality olive oil
- 2 dessertspoons tomato paste
- 2 dessertspoons vinegar
- 2 dessertspoons of sultanas
- 1 cup (250ml) water
- Bouquet garni of thyme, bayleaf and parsley
- 1 teaspoon salt
- Freshly ground pepper

Combine all the ingredients in a medium saucepan.

Bring to the boil and let simmer, covered, until the onions are softened but still in shape.

Cool and refrigerate.