

# Red Onion Confit

Recipe By Sara and Yossi

Goldstein



Cooking and Prep:  15  
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Gluten Free,  
Low Carb, Sugar Free,  
Pescetarian

Source: Whisk by Ami  
Magazine

Serve this alongside our [burger](#) to transform your summer BBQ, or even just a Tuesday night dinner, into an gustatory experience! – Yossi

## Ingredients (8)

### Main ingredients

- Bartenura Olive Oil**, for sautéing
- 3 cloves garlic
- salt, for sprinkling
- pepper, for sprinkling

- 1 bay leaf or 2 sprigs of thyme
  - 1 red onion, cut into 6 wedges
  - 2 tablespoons **Gefen Honey**
  - 1/4 cup **Alfasi Cabernet Sauvignon** or other red wine
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## Start Cooking

### Prepare the Confit

Yields 1/2 cup

1. Heat oil; add garlic and a sprinkle of salt and pepper. Saute until slightly golden.
2. Add bay leaf or thyme sprigs. Add red onions and saute until slightly golden.
3. Add honey and red wine and bring to a boil. Let simmer until thick.