



Blueberry-thyme roasted shallots

1 tbsp butter
454g shallots, peeled
2 sprigs of thyme
¼ cup blueberry jam
¼ cup red wine vinegar
½ cup water
½ tsp salt
¼ tsp pepper

1. Place a small oven proof skillet over medium heat and add butter and shallots. Cook, swirling the pan until the butter is melted. Cook for 3 min. Add the thyme, red wine vinegar, water, salt, pepper and blueberry jam. Stir to dissolve the jam and bring to a simmer.
2. Place in the oven and cook for 90min., stirring and turning over every 30min. Serve immediately or store in the fridge for up to one week.

Serve with roasted meat, fish or on sandwiches.