

First Place Adult: Elma Arredondo  
Appetizer

#### Sweet Onion-Garlic Marmalade

2 large sweet onions, thinly sliced  
6 large garlic cloves, finely minced  
1 tbsp grated fresh ginger  
½ cup balsamic vinegar  
¼ cup + 3 tbsp dark brown sugar

Cook all ingredients over medium heat for 10 minutes, constantly stirring. Then turn heat to high and boil until all liquid is absorbed or evaporated. Cool. Store mixture in refrigerator for at least 3 hours for flavors to blend. Serve on cream cheese and crackers or as a relish. Makes about 3 cups.