

Easy Onion Relish

Gholam Rahman
Palm Beach Post

2 1/2 teaspoons vegetable oil
4 3/4 cups Vidalia or other sweet onion, chopped
1 1/2 cups Vidalia or other sweet onion, thinly sliced
1/3 cup celery, chopped
1/2 cup sugar
1/4 teaspoon salt
1/2 teaspoon celery seeds
1/8 teaspoon pepper
1/2 cup cider vinegar
1/4 cup water
1 jar (2 oz) diced pimiento, drained

In a large skillet over medium heat, heat the oil.

Add the onions and celery. Saute' for 10 minutes or until tender.

Stir in the sugar, salt, celery seeds, pepper, vinegar, water and pimiento. Heat to boiling.

Reduce heat and simmer, uncovered, for 25 minutes, stirring often. Let cool.

Spoon into a bowl. Cover and chill.

Per Serving (excluding unknown items): 515 Calories; 12g Fat (19.4% calories from fat); 1g Protein; 109g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 573mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat; 7 Other Carbohydrates.