



# TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

## Shallot Jam

Recipe adapted from Veronica Laramie

### Makes about 1 cup

- 6 large shallots (the two halves of one bulb equal one shallot), thinly sliced (preferably with a mandoline)
- ¼ cup water
- 2 tablespoons rice wine vinegar or white wine vinegar
- ⅓ cup sugar
- 1 teaspoon whole-grain mustard
- ¼ teaspoon salt
- ⅛ teaspoon freshly ground black pepper

Place all the ingredients in a saucepan and bring to a simmer. Cook over low heat until the shallots are translucent and slightly crunchy, and the liquid is thick and syrupy, about 30 minutes. Remove from the heat and let cool. Cover and refrigerate until ready to use.

Printable recipe sponsor:



Tasting Table  
Behind  
the Scenes.

**FOLLOW US ON twitter**

**TASTING TABLE**

☀ Can't get enough Tasting Table?

### Follow us on Twitter!

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

<http://twitter.com/tastingtable>  
<http://twitter.com/tastingtablenyc>  
<http://twitter.com/tastingtablela>  
<http://twitter.com/tastingtablechi>  
<http://twitter.com/tastingtablesf>  
<http://twitter.com/tastingtabledc>