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## Shallot Jam

Chef Bill Taibe's sweet-and-savory shallot jam is a perfect complement to his [Whipped Chicken Livers](#) on toasted bread.

### INGREDIENTS

Makes about 2 cups.

2 teaspoons unsalted butter

10 shallots, sliced

2 sprigs fresh thyme

Coarse salt and freshly ground pepper

1/3 cup light-brown sugar

1/2 cup red-wine vinegar

1/2 cup balsamic vinegar

3 tablespoons vincotto

### DIRECTIONS

1. Melt butter in a large skillet over medium-high heat. Add shallots and thyme; season with salt and pepper. Cook, stirring, until shallots are golden, about 3 minutes. Add sugar and cook, stirring, until bubbling and caramelized. Add both vinegars and cook until thickened.

2. Stir in vincotto and remove from heat. Remove thyme sprigs and discard. Let cool before using.

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