

roasted onions

- 4 tablespoons extra-virgin olive oil
- 4 medium yellow onions, halved and cut lengthwise into $\frac{1}{8}$ -inch slices
- 2 tablespoons chopped fresh oregano, or 1 tablespoon dried Sicilian oregano
- Kosher salt and freshly ground black pepper

MAKES 2 CUPS

In a skillet over medium-high heat, add the olive oil and onions and stir vigorously to avoid scorching. Add the oregano and season with salt and pepper. Continue stirring until the onions have a deep brown color. Reduce the heat and continue to cook until the onions are soft, 30 to 45 minutes. Use immediately or refrigerate for up to 1 week.

tomato relish

- 2 tablespoons extra-virgin olive oil
- 1 small yellow onion, halved and thinly sliced lengthwise
- 1 garlic clove, finely chopped
- 1 tablespoon sugar
- 1 teaspoon curry powder
- 1 tablespoon sherry vinegar
- 1 (28-ounce) can whole tomatoes
- 2 teaspoons chopped fresh oregano, or 1 teaspoon dried Sicilian oregano
- 2 teaspoons kosher salt
- Freshly ground black pepper
- $\frac{1}{4}$ cup flat-leaf parsley leaves, chopped
- 2 tablespoons drained Pickled Mustard Seeds (see page 187)

MAKES 1 $\frac{1}{4}$ CUPS

Pour the olive oil into a skillet over medium-high heat. Add the onion and garlic and sauté until they are golden brown. Add the sugar and curry powder and cook for 5 minutes. Add the vinegar and deglaze the pan. Add the tomatoes, oregano, salt, and pepper to taste and simmer for 30 minutes. Remove from the heat and pour the contents into a strainer. Stir the relish so most of the liquid drains (see Note). Transfer to a cutting board and roughly chop. Transfer to a bowl and mix in the parsley and mustard seeds. Check the seasoning and adjust if necessary. Use immediately or store refrigerated for up to 1 week.

NOTE Consider reserving the liquid from the relish to reheat any leftover meatloaf or other meats. It's also great as the base of a flavorful tomato sauce or dressing.