

The Friggione is a really traditional historic dish, and the original recipe keeps at the Chamber of Commerce of Bologna.

*Ingredients:*

- 4 kg. white onions
- 300 gr. peeled fresh tomatoes
- 1 tsp sugar
- 1 tsp of cooking salt
- 2 tbsp lard

*Preparation:* finely slice the onions and leave to marinate with the salt and sugar for about 3 hours. Pour the onion mixture into a casserole dish, add the lard and cook on a low heat for 2 hours. Add the finely chopped tomatoes and continue to cook for another hour. Friggione is an excellent accompaniment for boiled meat or polenta.