



Makes: 1 1/2 cups

Prep Time: 5 minutes Cook Time: 15-20 minutes

Total Time: 20-25 minutes

Caramelized Onions

Ingredients

- 2 tbsp unsalted butter
- 2 sweet onions, sliced thin
- Kosher salt

Instructions

To caramelize the onions, heat butter in a large saucepan over medium heat. Once melted, add yellow onions and cook over medium heat, stirring frequently for 15 to 20 minutes until golden brown. If onions start to get too dry, add in a little bit of water to deglaze the pan. The onions are done when they are soft and golden brown in color. Salt to taste.