



Caramelized Onions

I like making large batches of caramelized onions. If I'm going to go to the trouble of doing a little, I might as well do a lot since these can be frozen for later use. Depending on how many onions you use and the size of your pan, it can take anywhere from 20 minutes to an hour to get beautifully soft, deep dark caramelized onions.

- 6 large onions, peeled and sliced
- 2 tablespoons butter
- 1 tablespoon olive oil
- salt

Heat olive oil and butter in a heavy frying pan over medium-high heat. Add onions and a pinch of salt. Reduce heat to medium and cook, stirring frequently until onions have cooked down to a soft pile of deep brown goodness.

Use in salads, on sandwiches, or freeze for later use.

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