



## **Butter Braised Onions**

*Adapted from Sur la Table's Gifts Cooks Love*

BAH Note: Unless you're a glutton for punishment, or have onion goggles, I recommend using a mandolin to slice the onions. I give a range of how many onions to use. Start with the least amount and see how much space you have left in your crockpot. If you've got room for more, by all means add them. I didn't think about this and came very close to having more onions than my crockpot could accommodate. Thankfully, the lid is somewhat domed so I was able to cram them all in. In hindsight, perhaps that's why it took mine over 12 hours to braise.

- 8 to 12 onions - sweet, red, or a combination, sliced about 1/4 inch thick
- 1 stick butter
- 2 tablespoons fresh thyme, minced
- kosher salt

Slice the butter into tablespoons and place them on the bottom of your crockpot insert. Add the onions and thyme. Cover and cook on high for 2 hours.

After 2 hours, stir the onions. Replace the cover and cook on high, without stirring, for another 6 to 8 hours until the onions are tender. If you still have a lot of liquid in the crockpot, remove the lid and cook on high for an additional 1 to 2 hours or until most of the liquid has evaporated. Turn the crockpot off and let the onions sit uncovered for 1 hour to cool.

Transfer to quart jars or plastic containers and store in the refrigerator.

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