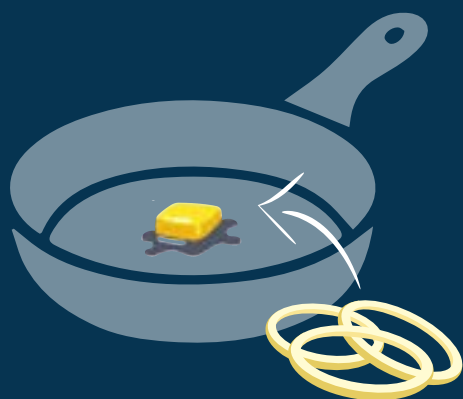
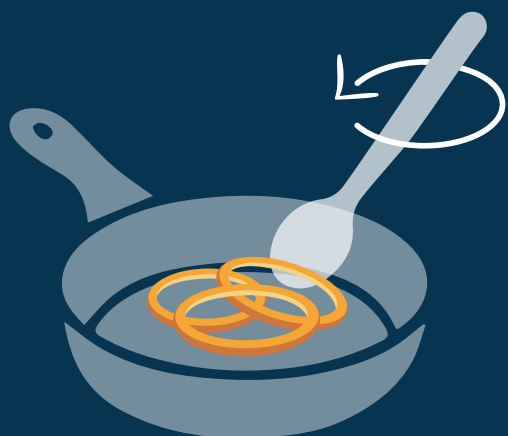


HOW TO *caramelize* SWEET ONIONS LIKE A PRO



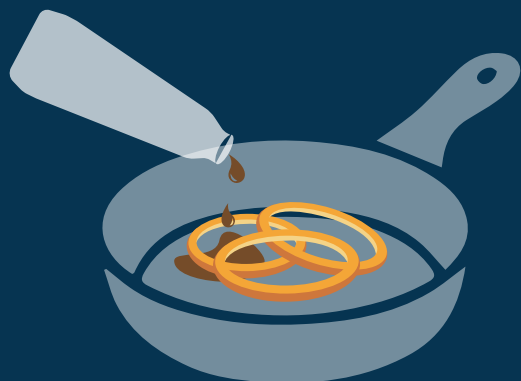
Step 1:

Heat butter and olive oil in a large pan over medium/high heat. Add the onions to the pan, but don't stir them just yet. After the onions start sweating, turn the heat down to low and cover the pan.



Step 2:

Cook the onions until they are a deep golden brown, stirring every 10 minutes. The whole process should take about 40 minutes.



Optional Step:

During the last 10 minutes, stir in the Worcestershire or balsamic vinegar to add a savory taste!

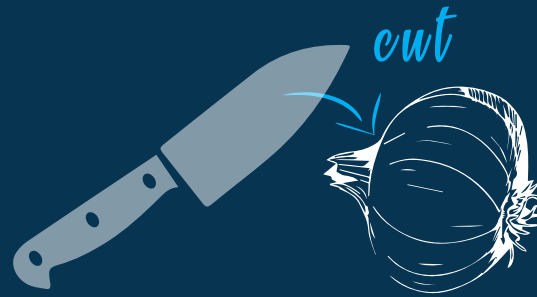
For more tips and recipes visit our website <https://tx1015.com/recipes/>

HOW TO *dice* AN ONION LIKE A PRO



Step 1:

Cut off the tip of the onion to make a nice flat surface.



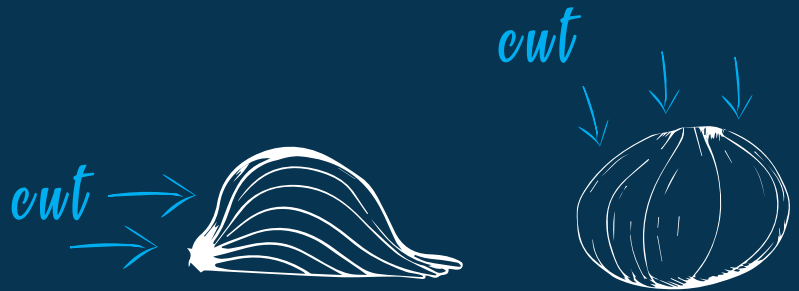
Step 2:

Cut down the middle and peel the outer layer of the onion.



Step 3:

Make your cuts Horizontal and then Vertical



Step 4:

Cut through the horizontal cuts to create diced onions.



Watch tutorial at https://www.youtube.com/watch?v=0LJb66aYtG8&feature=emb_title