

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!

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