



Caramelized Onions

Makes 1 Cup

INGREDIENTS

- 2 Tbsp butter
- 2 medium yellow onions, halved and sliced paper thin (about 4 cups)
- Salt and pepper, to taste

DIRECTIONS

1. Melt the butter in a large frying pan over medium-low heat until foaming.
2. Add the onions, and let them cook, stirring rarely, until they are deep golden brown and caramelized, about 45 minutes. Season well with salt and pepper, remove from the pan, and let cool.
3. Serve over chicken, in a sandwich, on a top of a pizza or add veggies and eat as a side dish!



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