

Easy Caramelized Onions

Servings: 2 cups | Prep/cook time: 60 minutes

Ingredients:

2 tbsp. olive oil
5 yellow onions, thinly sliced
1 tsp. salt



Directions:

1. In a skillet, heat olive oil over medium high heat. Add onions and sauté 8 to 10 minutes, stirring often, until soft and light brown.
2. Reduce to medium-low heat and stir in salt. Cook an additional 40 minutes, stirring every 5 or so minutes, adjust heat if necessary so the onions don't burn. When finished, the onions will turn very dark brown and reduce in volume by 25%.