

# Bonafide Caramelized Onions

Deeply caramelized onions are game-changing for pasta, patty melts, pizza—or piled on a steak. It just takes patience and our 10-inch carbon steel saute pan to gorgeously caramelize a passel of sliced raw onions. For a variation, add fresh or dried herbs, such as rosemary, thyme or lavender, to the onions during the last 10 minutes of cooking.

Prep Time 10 minutes

Cook Time 1 hour

Total Time 1 hour 10 minutes

Servings 2 cups

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## Ingredients

- 2 large yellow onions, (about 9 cups)
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon pastured unsalted butter
- 1/2 teaspoon fine sea salt
- black pepper, optional

## Instructions

1. Cut the onions in half from root to stem. Peel, trim the root end and thinly slice each onion half into ¼-inch thick slices.
2. Heat the oil and butter in the skillet over medium-high heat. When the butter foams, add the onions and stir with a wooden spoon to coat them. Allow to cook, stirring to prevent the onions from browning, until they are soft and translucent, about 10 minutes. Season with salt, and, if desired, some black pepper to taste.
3. Reduce the heat to medium. Continue to cook until the onions grow limp, stirring at intervals of about 5 minutes, until they have completely softened and begin to brown, about 15 minutes more.
4. Reduce the heat to low. This is the critical period of cooking when the sugars in the onions will begin to brown. Leave the onions undisturbed as long as possible to encourage browning. Stir at intervals of about 10 minutes and watch them during the last 40 or so minutes of cooking to prevent scorching.
5. Continue cooking the onions over low heat, stirring and scraping the bottom of the pan as necessary. The onions are fully caramelized when they are a very silken mass and deeply caramel in color. Remove from the heat and store until ready to use for up to 5 days.