

Balsamic Honey Carmelized Onions

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Ingredients:

- 2 large yellow onions
- 3 tbs olive oil
- 2 tsp honey
- 1 tsp balsamic vinegar

Instructions:

1. Halve onions and cut in thin slices.
2. Heat skillet on medium/medium high heat. Add oil. Spread around pan. Add onions. Cover and cook, stirring occasionally until they are limp, 10-15 minutes. Uncover, reduce heat to medium-low/low and cook until onions are golden brown and sweet, 35-45 minutes, stirring frequently. Turn heat up to medium, drizzle honey into pan and cook for another 2 minutes. Add balsamic vinegar and cook for an additional minute.
3. These may be used immediately or stored in fridge for a week to add to various dishes.