

## CARAMELIZED ONIONS WITH BROWN SUGAR

Yield: ~3/4 c.

2 lbs. onions  
2 Tbsp. extra virgin olive oil (EVOO)  
1 tsp. brown sugar, packed  
1/2 tsp. salt

1. Halve onions but leave a small amount of root end for easier slicing. Lay each half, cut side *DOWN*, and slice 1/4 inch thick through the root end.
2. Heat EVOO in a 12" nonstick skillet over medium-low heat until shimmering.
3. Stir in onions, brown sugar, and salt.
4. Cover and cook, stirring occasionally, until onions are softened and have released their juices, for about 10 minutes.
5. Remove lid, increase heat to medium-high, and continue to cook, stirring often, until onions are deeply browned, 10 to 15 minutes.
6. Freezes well. Wrap in parchment paper before putting it in a freezer bag. When using, cut off the portion wanted from the frozen block and put the rest back in the freezer.