



SHERRY SPIKED CARAMELIZED ONIONS

Ingredients

- 20 Onions
- Salt & pepper
- 1/2 C. Olive oil
- 1 C. Sugar
- 1 C. Cooking sherry
- 1 oz. Fresh thyme sprigs

Method

Heat oil in rondeau. Add onions and seasoning and cook over medium-low heat 10 minutes stirring occasionally. Increase heat to medium-high and cook 10 minutes stirring only at 2 minute intervals. Onions should be fairly caramelized. Add remaining ingredients and cook until most liquid has evaporated. Discard thyme from onions. Cool and portion for later use.

Photo Courtesy of the Idaho-E. Oregon Onion Committee.

