15 minute carmalized onions

Description

Fast and easy way to make carmalized onions!

Ingredients

- 1 tbsp butter
- 2 onions about 5 cups
- 1 water and kosher salt

Instructions

Melt butter in a large heavy-bottomed stainless steel or enameled cast iron saucepan over high heat.

Add onions and cook, stirring frequently, until bottom of saucepan is glazed in a pale brown fond, about 5 minutes.

Add 2 tablespoons water and scrape up fond with wooden spoon.

Continue to cook, stirring frequently, until fond has built up again, about 2 minutes longer.

Add 2 more tablespoons water and scrape up browned bits.

Repeat cooking, adding water, and scraping until onions are completely softened and a deep, dark brown, about 15 minutes total.

Season to taste with salt.

Remove from saucepan rapidly to prevent burning.

Summary

Yield: 1
Prep Time: 15 minutes
Category: Condiments
Cuisine: American

Notes

For even faster caramelezing, add 1 teaspoon sugar and 1/4 teaspoon baking soda to onions at start. This method will get you sweet, soft onions for adding to burgers, sandwiches, pizzas, etc. However, it is not a pure substitute for traditionally caramelized onions for recipes like onion soup—the flavor will not quite be the same.