

Caramelized Onion Spread

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Yield: 1/2 cup

1 cup onion, chopped

2 tablespoons butter or margarine

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*1/2 teaspoon fresh thyme leaves,
chopped*

In a saucepan, place two tablespoons of butter or margarine. Add the onion. Saute' until the onion is caramelized.

Transfer the caramelized onions to a bowl. Add 1/2 cup of margarine and the thyme.

Mix well.

Refrigerate until use.

Per Serving (excluding unknown items): 1077 Calories; 115g Fat (93.9% calories from fat); 3g Protein; 14g Carbohydrate; 3g Dietary Fiber; 310mg Cholesterol; 1176mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 23 Fat.