
Caramelized Onion Butter

The Essential Southern Living Cookbook

Preparation Time: 5 minutes

Start to Finish Time: 25 minutes

1 3/4 cups butter, softened and divided

2 large sweet onions, finely chopped

1/4 cup firmly packed brown sugar

1 tablespoon balsamic vinegar

In a large skillet over medium-high heat, melt 1/4 cup of butter. Add the onions and brown sugar. Cook, stirring often, for 15 to 20 minutes or until a deep caramel color.

Remove from the heat. Cool slightly. Stir in the remaining 1-1/2 cups of butter and the vinegar.

Cover and chill.

Return to room temperature before serving.

Yield: 2 1/2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 3138 Calories; 322g Fat (90.1% calories from fat); 6g Protein; 74g Carbohydrate; 4g Dietary Fiber; 869mg Cholesterol; 3307mg Sodium. Exchanges: 3 1/2 Vegetable; 0 Fruit; 64 1/2 Fat; 3 1/2 Other Carbohydrates.