



# Carmelized Onions

A delicious topping for many dishes including Spätzle.

## INGREDIENTS

- 2-3 large yellow onions
- 2 tablespoons butter
- 1 tablespoon olive oil
- salt and pepper to taste
- Optional: pinch of sugar (only if onions aren't sweet)
- Optional: splash of water or broth for deglazing

### Tips

Low and slow is key—don't rush it. Use a wide pan so onions caramelize instead of steaming. Can be made ahead and reheated gently.

## INSTRUCTIONS

Peel and thinly slice onions into half-moons. Melt butter and oil in large skillet over medium-low heat. Cook, stirring, for 10 minutes to soften.

Reduce heat to low.

Cook, stirring occasionally, for 45-60 minutes, until the onions are caramelized a deep golden color.

If the onions stick, add a splash of water, wine, or broth to deglaze.

Add salt and pepper to taste. Add a pinch of sugar only if needed.

Serve hot.

