**Enhancement - Caramelized Onions**

Ingredients

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

* **Yellow onions**, chopped any way you like
* **Olive** **oil**

Direx

* In a skillet, warm up a bit of **olive oil** on **low** heat—one step up from the lowest heat setting.
  + To test whether optimal temperature has been reached, drip a couple of water droplets into the pan. If they sizzle, the **olive oil** is ready.
* Add the **onions**, using a wooden spatula to separate the pieces.
* After 3 minutes, stir again with the spatula. The **onions** should now separate more easily.
* Cover and sauté for at least 30 minutes, stirring only occasionally.
* Remove from heat when:
  + A sweet aroma wafts out of the kitchen, and
  + Most of the onions are a rich caramel brown—not a burnt black-brown, but a deep, golden color.

**Tip:** Consider serving caramelized onions as a side dish to replace starchier options—they’re ***that*** good!