**Caramelized Onions**

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| * **onions**, chopped any way you like
* olive **oil**
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| Direx:* In a skillet, over very low heat (not the lowest; the next step up), pour a bit of **oil** for sautéing.
* Test whether oil has reached optimal temperature by dripping a couple of water droplets in. If it sizzles, it’s ready.
* When oil is sufficiently hot, add onions. Use a wooden spatula to separate individual pieces.
* After 3 minutes, use that spatula again. You’ll find that the pieces separate much better now.
* Cover and cook for at least 30 minutes. You’ll know it’s done when (a) the house smells sweet, and (b) most of the onion is dark brown—not a burnt black-brown, but a caramel brown.
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Consider serving as a side dish—it’s ***that*** good!