

## Caramelized Onions



Preparation + Cooking Time:  
**Under 30 mns**

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### Ingredients for 4 servings:

- 2 large white or golden onions**
- 2 tablespoons butter**
- Salt, pepper**
- 2 tablespoons brown sugar**

*For more details on this recipe, please watch the video provided for your convenience.*

Use a skillet or a saute pan that has a lid.  
Heat the butter in a skillet on medium low heat.  
Chop the onions coarsely.  
When the butter sizzles, add the onions, salt and pepper, and stir.  
Stir again about 5 minutes later, and cover. Let cook for approximately 15 minutes.  
Add the brown sugar. Stir, turn up the heat by one dot, almost to medium, leave uncovered to let the juice evaporate.  
Before it is completely evaporated, stir often until the juice is gone and the onions are just starting to caramelize. Let caramelize as desired.