# 15 minute carmalized onions

## Description

Fast and easy way to make carmalized onions!




## Summary

**Yield:** 1
**Prep Time:** 15 minutes
**Category:** Condiments
**Cuisine:** American

## Ingredients

- 1 tbsp butter
- 2  onions about 5 cups
- 1  water and kosher salt

## Instructions

Melt butter in a large heavy-bottomed stainless steel or enameled cast iron saucepan over high heat.

Add onions and cook, stirring frequently, until bottom of saucepan is glazed in a pale brown fond, about 5 minutes.

Add 2 tablespoons water and scrape up fond with wooden spoon.

Continue to cook, stirring frequently, until fond has built up again, about 2 minutes longer.

Add 2 more tablespoons water and scrape up browned bits.

Repeat cooking, adding water, and scraping until onions are completely softened and a deep, dark brown, about 15 minutes total.

Season to taste with salt.

Remove from saucepan rapidly to prevent burning.

## Notes

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For even faster caramelezing, add 1 teaspoon sugar and 1/4 teaspoon baking soda to onions at start. This method will get you sweet, soft onions for adding to burgers, sandwiches, pizzas, etc. However, it is not a pure substitute for traditionally caramelized onions for recipes like onion soup—the flavor will not quite be the same.