

Carmelized Onions in Oven



From the Sensenig's Recipe Book

Ingredients:

- 2 Tbsp. of olive oil
- 2–3 sweet onions, such as Vedalias, cut in half lengthwise, then sliced $\frac{1}{8}$ - to $\frac{1}{4}$ -inch thick
- $\frac{1}{4}$ cup red or white wine, beer, broth, balsamic vinegar, or water for deglazing
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper (or to taste)

Preparation:

1. Preheat your oven to 400°F. Combine the oil and onions in a nonstick Dutch oven. Cover the Dutch oven with a lid. Bake for 40-45 minutes, stirring every 15 minutes, until the onions are deep brown in color.
2. Remove the pan from the oven, add the deglazing liquid and quickly scrape up the onion from the bottom and sides of the pan. Season with salt and pepper

Notes:

For French Onion Soup you will need a lot more onions and it will take more time, but keep stirring every 15 minutes

Source: