Caramelized Onions

Make-ahead · Makes about 1 cup

Ken's note: TBD

Ingredients

- 2 Tbsp unsalted butter
- 2 large yellow onions (about 1 lb), thinly sliced
- Salt

Method

1. Melt the butter in a wide skillet over medium heat. Add the onions and cook, stirring, until they soften and turn translucent. Turn the heat down to medium-low and keep cooking, stirring every few minutes, until they’re deep golden and jammy, 45–60 minutes. When browned bits stick, add a splash of water and scrape them back in.
2. Taste and salt at the end. Cool in the pan; they keep well in the fridge and freeze well too. This amount is about right for burgers or a steak; double it if you want a bigger batch.