



## *Balsamic Caramelized Onions*

*Keep stowed in the fridge for sandwiches, burgers or just dolloped on goats cheese. Recipe compliments of Tina.*

### Ingredients

6 onions sliced thin  
2 tbsp. butter  
2 tbsp. oil  
3 tbsp. brown sugar  
1 cup **Garlic Balsamic Vinegar**

### Directions

Melt butter in large, heavy skillet. Fry onions until beginning to brown, about 10 minutes.

Add brown sugar, stir to coat. Add **Garlic Balsamic Vinegar**.  
Cook down until onions are creamy and will coat the back of a spoon.

Store in fridge in tightly covered container



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