



HEARTH & HOLLOW
KITCHEN BASICS COLLECTION

Caramelized Onions

Simple ingredients. Slow magic.

Slowly cooked until sweet, golden, and deeply flavorful, caramelized onions transform an everyday ingredient into something extraordinary. Perfect for burgers, sandwiches, pasta, flatbreads, and countless cozy meals.



LEVEL
Made With
Intention



SERVES
approx.
1 cup



PREP TIME
10
minutes



COOK TIME
35–45
minutes



TOTAL TIME
45–55
minutes

INGREDIENTS

- 2 large yellow onions, thinly sliced
- 2 tbsp butter
- Pinch of salt
- 1/2 tsp sugar (optional)
- 1 tsp balsamic vinegar (optional)

NOTES FROM THE HEARTH

- ♥ Don't rush the process by turning up the heat.
- ♥ The best caramelized onions come from low heat and patience.
- ♥ A batch made today will keep in the refrigerator for up to 5 days and often tastes even better the next day.

PAIRING SUGGESTIONS:

Use on:

-  Burgers and sliders
-  Grilled cheese sandwiches
-  Pizza and flatbread
-  Fresh pasta
-  Steak
-  Mashed potatoes

STEPS

- 1 Slice onions thinly.
- 2 Heat butter in a large skillet over medium-low heat.
- 3 Add onions and salt. Stir to coat.
- 4 Cook slowly, stirring every few minutes.
- 5 As the onions soften and begin to turn golden, continue cooking.
- 6 If the pan becomes dry, add a tablespoon of water and scrape up any browned bits.
- 7 Continue cooking until onions are deep golden brown and jammy, about 35–45 minutes.
- 8 Stir in balsamic vinegar during the final minute if desired.
- 9 Remove from heat and serve.



★ GATHER WELL. EAT SLOWLY. MAKE MEMORIES AROUND THE TABLE. ★

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