



## ***Bako Sweet Caramelized Sweet Onions***

*The secret to the success for caramelized onions is slower cooking over low heat; rushing the process will result in slightly bitter, burned onions. Add a little balsamic vinegar, for a sweet and sour flavor, after you reduce the heat.*



4 large yellow *Bako Sweet Sweet Onions*, thinly sliced  
4 tsp olive oil  
1/2 tsp salt  
Dash of pepper  
Balsamic vinegar

Over medium heat, in a large skillet, cook sliced *Bako Sweet Sweet Onions* in preheated olive oil for 5 minutes, or until golden in color. Reduce heat to low and cook 5 more minutes, or until very tender and sweet. Add salt, pepper and balsamic vinegar to taste.

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*Another delicious choice from Country Sweet Produce*