

Caramelized Walla Walla Sweet Onion Butter



Ingredients

2 tablespoons butter

2 large (2 cups) Walla Walla Sweet Onions, coarsely chopped

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon pepper

1 cup butter, softened

Directions

STEP 1

Melt 2 tablespoons butter in 10-inch skillet over medium heat until sizzling; add Walla Walla Sweet Onion, salt and pepper. Cook, stirring occasionally, 20-25 minutes or until onion is golden brown and caramelized. Place onions into medium bowl; cool 10 minutes.

STEP 2

Add 1 cup butter to onions; mix well. Store refrigerated.