



Slow Cooker Caramelised Onions

Ingredients:

- 2.3kg onions, sliced
- 115g butter
- 2tsp sugar
- 1tbsp balsamic vinegar
- pinch of salt

Method:

1. Place the sliced onions in the slow cooker
2. Add butter, sugar, balsamic vinegar and a pinch of salt
3. Cook on high for 1-3 hours, uncovered
4. Give it a stir and cover
5. Cook on low for 8-10 hours

Keep in a storage container in the fridge for up to 1 month

