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# Caramelized Onion Sauce with Bourbon

My own concoction, but loosely based on several online recipes



## Servings: 2

1. Slice onions and add to a skillet in which you have heated the oil and butter. Stir frequently - it will take awhile - about 20 minutes - to get most of the water out of the onions, then they'll begin to get golden, then darker and darker. Turn down the heat so the onions don't burn. Once they've reached the color you like, add the garlic and stir for about 30 seconds or so.
2. In a small bowl combine the Worcestershire, soy sauce, DIjon and bourbon. Mash up the mustard so it's mostly disappeared into the liquid.
3. Add liquid to the pan of onions and cook over low heat until nearly all the fluid has evaporated - about 4-5 minutes. It's nice to have just a little tiny bit of liquid left to drizzle onto the grilled meat.
4. Pile on top of a piece of grilled steak or pork chop.

- 1 large yellow onion, peeled, sliced thinly
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 teaspoon brown sugar
- 1 clove garlic, smashed
- 1 tablespoon Worcestershire sauce
- 1 teaspoon soy sauce, reduced sodium
- 1 teaspoon Dijon mustard
- 1/4 cup bourbon

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*Per Serving (excluding unknown items): 218 Calories; 13g Fat (74.6% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 338mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**