caramelized onions

1 red onion – sliced thin
2 tbsp olive oil
1 tbsp vegan sugar
salt and pepper to taste

rhymes with vegan

heat pan, add oil then onions, sugar and salt and pepper. simmer until onions begin to caramelize. this will take awhile so be patient. they should turn into a caramel color. about 20-25 minutes.

serve over potato puff cakes, green beans, on bread, in a soup or anything you desire.