

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.