

# RECIPE



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## ONION SAUCE

### INGREDIENTS:

2	tbsp	vegetable oil
2	medium	yellow onions, thinly sliced
1/4	cup	ketchup
	pinch	ground cinnamon
	pinch	ground nutmeg
1/8	tsp	chili powder
1/4	tsp	garlic powder
2-3	dashes	tabasco
1/2	tsp	kosher salt
1/2	cup	water

### DIRECTIONS:

In a medium sauce pan, heat vegetable oil over medium heat.

Add in the sliced onions and cook, stirring occasionally, until the onions start to turn golden brown. This can take up to 10 minutes.

Meanwhile, in a small mixing bowl, add ketchup, cinnamon, nutmeg, chili powder, garlic powder, tabasco and salt and whisk together to combine.

Pour the ketchup mixture and the water into the sautéed onions and stir to combine. Bring to a boil and reduce the heat to a simmer and let cook uncovered for about 10 minutes.

NOTE: this can be made up to 3 days ahead and stored in an airtight container in the refrigerator.

Servings: 2 cups

