



Grilled Onions



1 T olive oil

½ large white onion, diced

¼ t salt

¼ t pepper

4-5 T cold water

Heat oil in skillet over medium-high heat. Add onions, salt, and pepper and cook, stirring frequently, for 3-5 minutes or until onions are soft and begin to brown. Turn heat to medium and continue cooking and stirring until onions look dry or look slightly charred. Add 1 tablespoon cold water and scrape pan while stirring onions. Cook and stir until onions dry up again and then add another tablespoon cold water. Continue cooking and adding water (4-5 tablespoons total) until onions are a dark golden brown. Serve on burgers, hot dogs, sandwiches, etc.