

Sautéed Onions

Ingredients:

3 cups Thinly sliced yellow or red onions
4 oz. butter
1 tbs. black pepper
1 tbs. thyme
2-3 oz. cooking sherry

Preparation:

Sauté in butter over medium heat for 6-8 minutes, stirring constantly. Add black pepper and thyme and cook for 1 minute over high heat. Add sherry wine, cook 2 minutes and serve.