

Caramelized Onions Honeycomb Toffee

<u>INGREDIENTS</u>	<u>WEIGHTS/MEASURES</u>
Large yellow onions, sliced	6
Brown sugar	1/4 cup
Balsamic vinegar	1 tablespoon
Baking soda	1/2 teaspoon

METHOD:

Line a baking dish with parchment paper, set aside. In a large pan, caramelize sliced yellow onions over medium low heat, stirring occasionally. This should take about 45 minutes. Stir in brown sugar and balsamic vinegar.

Do not stir or agitate the sugar once added. Watch closely. Using a candy thermometer, bring to 300 degrees F.

Remove from heat and whisk in baking soda. Pour into parchment paper lined dish. Cool for 30 minutes. Break apart and use for garnishes