

Confit

Onion Confit

INGREDIENTS

- 6 Onions, peeled and thinly sliced (about 12 cups).....○
- Freshly Ground Black Pepper.....○
- Kosher Salt.....○
- 1 cup White Chicken Stock.....○
- 2 tablespoons White Wine Vinegar.....○
- 2 tablespoons Extra Virgin Olive Oil.....○
- 2 tablespoons fresh Thyme Leaves.....○

PREPARATION

- Heat the Olive Oil in a large deep skillet over medium heat until it slides easily across the pan. Add the Onions and Salt and Pepper. Reduce the heat to medium low and cook, stirring occasionally, until the onions are very soft but not brown, about 30 minutes.
- Add the White Chicken Stock and White Wine Vinegar and simmer, continuing to stir occasionally, until the pan is dry and the onions are golden, about 30 minutes more.
- Add the Thyme leaves and mix well. Serve warm or at room temperature. The confit should be refrigerated and will last at least a week.