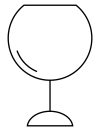


## BLUEBERRY CARAMELIZED ONIONS



### INGREDIENTS

475g red onions, sliced thin  
236mL Marsala wine  
118mL Blueberry Fruit Purée  
118g butter



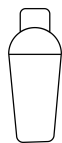
### GLASSWARE

16 Culinary



### GARNISHES

Rien



### PREPARATION

1. In a sauté pan over medium heat, melt the butter.
2. Add the onions to the pan and toss to coat. Sauté until caramelized. About 10 minutes.
3. Add the Marsala wine and reduce until almost completely evaporated.
4. Once the wine is just about gone, add the Blueberry Purée, stir to combine and remove from the heat.
5. Use the onions immediately or store in an airtight container in the refrigerator.