

## BLUEBERRY CARAMELIZED ONIONS



### INGREDIENTS

- 2 cups red onions, sliced thin
- 1 cup Marsala wine
- 1/2 cup [Monin Blueberry Purée](#)
- 4 oz. butter



### GLASSWARE

- 16 Culinary



### GARNISHES

- none



### 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.