



## Caramelized Onion Gravy

Prep Time: 5 Minutes

Cooking Time: 45 Minutes

Serves 12

### Ingredients:

1 fl. oz. Olive Oil

1/2 oz. Butter

1 each Yellow Onion , small diced

4 each Garlic Cloves , minced

2 oz. Butter

2 oz. All-Purpose Flour

12 fl. oz. Low Sodium Chicken Stock

1 qt. Heavy Cream

Salt and Pepper to taste

### Directions:

1. Heat oil and butter in medium sauté pan over medium-low heat. Add onions and garlic, cook for 30 minutes or until caramelized .
2. Add second butter, once melted add flour and stir for another minute.
3. Add chicken stock while stirring, next add cream and slowly cook until slightly thickened, stirring often.
4. Season with salt and pepper, remove from heat and hold warm.