

Sweet Onion Sauce

(makes approx. 12 oz.)

- 1 tbsp. Olive Oil
- 1 Large Sweet Onion, Sliced
- 1/4 cup Sherry Vinegar
- 8 oz. Bonewerks Culinarte Demi Glace de Veau Elite or Demi Glace de Veau Classic
- 1 tbsp. Butter
- Salt and Pepper, to Taste

SWEAT onions in olive oil in a saucepan over low heat until transparent.

ADD vinegar; reduce by 1/2.

STIR in Bonewerks Culinarte Demi Glace de Veau Elite until blended. Remove from heat. Stir in butter and season to taste with salt and pepper.