

Black Caramelised Onions with Bacon and Sweet Potato

A great tasting spoon starter when you are entertaining and easy to bring together.



Makes about 1½ cups (Caramelized Onions)

Ingredients

2 tbsp [Stabler & Steel Sauce Magic Black](#)

1/4 cup good olive oil

1 tbsp honey

1/2 cup thin sliced and diced smoky bacon

1 tbsp lemon juice

3 large red onions

1 tsp dried thyme

2 large sweet potatoes, peeled, cooked and cubes

1 tbsp diced chilli (optional, adjust to taste)

Salt and pepper to taste

Method

Slice the onions in half, then slice very thin.

Heat the oil in a large skillet over medium heat and add the onions and bacon then season with salt and pepper.

Stir constantly until the liquid starts to evaporates from the onions, about 8-10 minutes and then add the honey and lemon juice. You must stir so the onions so they don't steam in their own juices otherwise they will not caramelize. This takes about 15 minutes.

Reduce the heat to a medium low, add the thyme, chilli (if using) and Stabler & Steel Sauce Magic Black, stir well and cook an additional 20-25 minutes, stirring frequently, until the onions are a rich golden brown.

Add the diced sweet potato cubed and lightly turn to mix and warm up, check seasoning and adjust to taste.

Server in warmed (to the touch) tasting spoons and garnish with some diced chives or parsley.