

Beer caramalized onions

By Yvonne van Houtum

Ingredients:

- 3 large onions
- 60ml of olive oil
- Pinch of salt
- ½ a bottle of Affligem Dubbel
- 20g of butter
- 50g of granulated sugar
- 1 tbsp of red wine vinegar

Method:

Cut the onions into half rings. Heat the olive oil in a large frying pan and fry the onion rings (with a good pinch of salt) for 30 minutes over medium heat.

Then pour half a bottle of the dark beer, Affligem Dubbel in with the onions and reduce halfway.

Add the butter, granulated sugar and red wine vinegar and let the beer onions reduce for another 5 minutes to a sticky sauce.



Gulpener Spicy Roger

India Pale Ale | 8%

Affligem Dubbel

Trappist & Abbey | 6.8%