

<b>ITEM</b> Caramelized Onion Sauce			
<b>YIELD</b> - 2 ¾ gallon		<b>PAGE</b> # 6-5	
<b>SHELF LIFE</b> 5 Days		<b>DATE:</b> 5/10/07	
<b>SENSITIVITY</b> Should be very dark almost black in color with specs of onions. Stir from bottom before use.		<b>APPROVAL-</b> Jack & Leo	
<b>INGREDIENTS</b>	<b>Measure</b>	<b>Cut</b>	<b>PREPARATION</b>
Vegetable oil Yellow onions	1-Cup 8-Lb-prp	Julienne	1.Using a 24 qt. braising pan on low to medium heat, add oil and heat for 2 minutes. Then add onions and cook till caramel color. Approximately 1 hour stirring every 3 –5 minutes, making sure onions don't burn or stick to the pan.
Cider vinegar	1 ½ Cups		2.When onions are caramel in color, add cider vinegar to de-glaze pan for 5 minutes.
			3.Place onions in robo-coupe and puree till as smooth as possible. Approximately 2 minutes. Remove with spatula.
Glace de Viande Water (Warm–tap)	1 ½ Lb. 3 Gal.		4.Add onions back to the braising pan and then add glace de viande and water and turn to medium high heat. Skim off excess foam as needed. Reduce till about 2 ½ gallons remains. Approximately 30-45 minutes.
Honey Kitchen bouquet	3 ½ Cups 1 ½ Cups		5.Add honey and kitchen bouquet and continue to simmer for approx. 15 minutes on low heat.
Kosher Salt Black pepper ground	1 Tbl. 1 Tbl.		6.Add salt and pepper. And bring to a boil.
Corn starch Water (Cold –tap)	½ cup ½ cup		7.Using a stainless steel bowl add corn starch and water and mix well with wire whisk to make slurry. Then pour into stock and whisk for 1 minute and allow sauce to thicken.
			8.Place sauce into 16-22 Qt storage container. Using ice bath method and frozen wand, cool till temperature lowers to 70 degrees within 2 hours.
			9.Cover, Label, Initial, Date and Refrigerate
<b>EQUIPMENT</b>			
24 Qt braising pan 16-22 Qt storage container Measuring gallon pitcher Measuring cup Wire whisk	Scale Small stainless steel bowl Measuring spoon Rubber spatula		

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