



<http://TheFrugalChef.com>

2 medium red onions, finely sliced
1 pound green beans, trimmed
3 tablespoons butter
1 teaspoon sugar
1/8 cup Balsamic vinegar
Salt & Pepper

Melt 2 tablespoons butter in a large skillet. Add the onions and cook for 30 to 40 minutes, until dark brown, stirring occasionally. Add remaining butter, sugar and vinegar. Cook for a few minutes until vinegar dries up.

Bring a large pot of salted water to a boil. Add the green beans. Bring water back to a boil and cook green beans for 4 minutes. Drain and run under very cold water to stop the cooking process.

Move the onions to one side of your skillet. Add the green beans and season with salt & pepper. Mix in with the onions and serve. Enjoy!

©TheFrugalChef™