

## Dan Ralston's Kitchen

### Caramelized Onion Custard

Serves 6-10

This is a great side dish for summer grilled meats or winter roasts. It can be made ahead of time and can even be served at room temperature, but is best when warm. The caramelizing of the onions is time consuming but is well worth the effort. A couple of hints; after you get the onions fairly well coated with the butter cover the pan and “sweat” the onions for about 5-8 minutes. As the onions start to brown keep some water handy and add a tablespoon or 2 when needed to help scrape the browned bits on the bottom of the pan (“deglaze” the pan.) The onions are done when they are “caramel” and almost the consistency of jam.

2 Tbs. butter

6 Sweet onions thinly sliced

6 Large eggs

1 Tbsp flour

1 tsp. Kosher salt

Scant Tbsp baking powder

1 Tbs. Sugar

1 Cup Heavy cream

Nutmeg (optional)

Preheat the oven to 350°. In a large covered pan, melt the butter, add the onions and cook over medium heat stirring, until browned and caramelized, about 30 minutes. (See hints above)

Butter a glass 9 x 12 baking dish. Spread the onions in the dish. Pour all of the ingredients, except the cream and nutmeg, into a blender and blend well, add the cream and pulse blend a couple of times. Pour the mixture over the onions and stir to evenly distribute the onions. Grate some fresh nutmeg over the top. Bake for 45 minutes.

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