

The Confit (onion)

Ingredients:

3 tbsp unsalted butter

4 medium onions (about 2 ½ lbs total) peeled, halved and sliced ½ to ¼ inch thick

Salt and freshly ground pepper TT

1 Tbsp sugar

Fresh thyme sprigs or leaves to taste

1 ¼ to 1 ½ cups red wine

¼ cup red wine vinegar

Crème de cassis to taste (optional)

- Melt the butter in a large heavy skillet and stir in the onions. Season with salt and pepper, stir cover the pan, and cook the onions over low heat until they are soft, about 5 minutes. Sprinkle the sugar over the onions, stir, cover, and cook for another 5 minutes.
- Add the thyme, 1 ¼ cups and red wine, the vinegar, and a tablespoon or two of crème de cassis, if you want to use it. Stir well and cook the mixture over the lowest heat possible heat. Stirring from time to time for about 1 hour until just about all the liquid has evaporated. If the liquid has cooked off in a half an hour or less, add a bit more win. Turn the onions out onto a flat plate and let them cool to room temperature.
- The onions can be made up to 2 days ahead and kept covered in the refrigerator. They should be brought to room temperature before they're spread on the pizza.