

Onion and Blue Cheese Sauce

Ingredients

4 tablespoons butter

1 large yellow onion, sliced

1 cup heavy cream

¼ cup blue cheese crumbles

Instructions:

Caramelize the onions in the butter in a large pan (do not use a non stick pan) on medium high heat. Add heavy cream and scrape bottom of pan with spoon (wooden spoon works great). Turn eye down to medium and allow sauce to reduce until it is a nice brown color and coats the back of a spoon. Remove from heat, add blue cheese and serve (best with a rib eye steak).