Caramelized Onions

DIALED

basis onion = 500 g

	Ingredient	Grams	Baker's	Total	Method
1	onion, slice baking soda	500 1.5	100.0% 0.30%	93.2% 0.28%	Combine ingredients until well mixed in a heat proof container that fits on the trivet of your pressure cooker
2	unsalted butter, cubed	35.0	7.0%	6.5%	Add fat, cover container with tin foil and pressure steam at high pressure for ***40 minutes***.
3					Natural release[1].
4					Empty into pan and reduce liquid for ***10-12 minutes***. Should yield around 240g of reduced onion mixture
	Total	**537**	107.3%	100.0%	

[1]Natural release: Turn off the heat and let the pressure drop on its own until the lid unlocks; 10-30 min, and the food keeps cooking meanwhile. For beans, grains, fruit, braised meat, desserts and stock.