

# Raw Caramelized Onions

*Swick*

Makes 1 cups | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

## Step 1: Preparing the Onions

- 8 shallots or 2 medium red onions, peeled and sliced
- 3 tbsp olive oil
- 3 tbsp tamari
- 1 clove garlic, minced
- 3 tbsp date paste

To prepare the condiment, using a mandolin, slice the onions or shallots paper-thin.

In mixing bowl, whisk together the olive oil, tamari, garlic and date paste until smooth.

Add the sliced onions and toss all ingredients well, coating and pressing the onions thoroughly with your hands.

Marinate for at least one hour at room temperature to soften . For best results marinate overnight in the refrigerator.

Serve as a condiment to salads, in wraps or on sandwiches.