KIKKOMAN

Rich red onion gravy

Total time **10 mins** **10 mins** preparation time

Nutritional facts (per portion):
1,602 kJ / 383 kcal

Fat: **31.1 g** Protein: **1.3 g**
Carbohydrates: **8.7 g**

INGREDIENTS

4 portion(s)

200 g	red onions
150 g	butter
350 ml	red wine
1 tbsp	honey
1 tbsp	balsamic vinegar
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2	thyme sprigs
2	whole cloves, crushed

PREPARATION

Step 1

Peel and chop the onions into slices. Sauté in a pan using butter and caramelise with the honey.

Step 2

Add the red wine, vinegar, Kikkoman soy sauce and slowly reduce the heat until the onions have a soft, creamy consistency.

Step 3

Decorate with thyme and crushed cloves.