

Simple Pasta with Onion Sauce

Ingredients:

2 tablespoons olive oil
2 tablespoons butter
3 large onions, sliced thin
2 teaspoons salt
1/2 teaspoon pepper
1/2 cup dry white wine
1/2 cup parsley, finely chopped
1 lb spaghetti pasta

Preparation:

Cook pasta according to package directions.
Place olive oil and butter in a large skillet over medium heat.
Melt the butter completely.
Add the onions and cook on the lowest heat setting.
Cook for 40 minutes stirring occasionally.
Ones should be a golden color when done.
You want to keep from burning the onions by cooking them on low heat and very slow.
Stir in the salt and pepper.
Slowly add the wine and turn the heat to high.
Cook until the wine has almost evaporated.
Stir in the parsley.
Remove from heat.
Place the pasta in to the skillet.
Toss the pasta to cover with sauce.
Serve immediately.