



**Onion Recipe Contest**  
**Appetizer – Professional**  
**First Place – Joe Caballero**

**Joe's Onion Bread with Homemade Red Onion Butter**

Ingredients

2 whole onions  
2 ½ tsp. active dry yeast  
2 cups all-purpose flour  
Pinch of salt  
1 egg  
¼ cup milk  
Onion slices

Directions

1. Preheat oven to 375 degrees.
2. Boil onions in large saucepan until softened.
3. Puree boiled onions in food processor until relatively smooth. Strain pureed onions through paper towels and collect 1 cup of onion water.
4. Place onion water in small saucepan and heat to 110 degrees. Add dry yeast and let sit about 5 minutes until mixture begins to bubble.
5. In a large bowl, mix 1 cup of flour and the pinch of salt. Add yeast mixture. Gradually add remaining cup of flour until dough is soft and slightly sticky.
6. Place in greased bowl and allow dough to rise until doubled in size.
7. Punch dough and shape into loaf by rolling dough between hands making a smooth and elongated loaf.
8. Place shaped loaf into greased bread pan and allow dough to rise again until doubled in size.
9. Whisk together egg and ¼ cup milk for egg wash mixture.
10. Once dough is raised, place onion slices on top of bread and brush with egg wash mixture. Bake for 35-45 minutes.

**Red Onion Butter**

Ingredients

2 tbsp. butter  
1 cup heavy whipping cream  
½ cup diced red onion

Directions

1. Melt butter in sauté pan and add diced onion. Cook until softened.
2. Place whipping cream in food processor and mix until cream begins to separate. Drain liquid that has separated. Press out remaining liquid with spoon and drain.
3. Place sautéed onions in processor and mix together.