

Easy Instant Pot Onion Soup

What you'll need:

- Yellow onions (3 medium sized boys)
- Beef broth/stock (4 cups/32oz, 1 normal carton)
- Butter (half stick)
- Brown sugar
- Black pepper
- Salt
- Garlic powder
- (optional) White wine vinegar

Time: 30-45 minutes

There is a shitload of different ways to make onion soup – this one is easy and delicious.

Step 1: Chop up your onions – this isn't an exact science, so it doesn't matter if they're too big or too small. I usually will chop the onion into fourths or fifths, then cut each ring in half. Toss them all into a bowl.

Step 2: Turn your Instant Pot onto sauté then add about a half stick of butter (1/4 cup) into the pot. Once it melts completely, add in half a tablespoon of brown sugar and a pinch of salt and mix it in.

Step 3: add the onions – mix them well into the butter mix. Once mixed well, turn your timer on to 15 minutes. Mix the onions about every 2-3 minutes. They should start turning brownish during this process. I leave the lid off for this.

Step 4: After the 15 minutes, add the carton of beef broth/stock. Proceed to add a pinch or two of black pepper and garlic powder (or minced up garlic if you want to

be a fancy boy). Add a half tablespoon of white wine vinegar in if you want to. Mix well.

Step 5: Once the mix comes to a light boil, put the lid on and turn the pressure cook setting on for 5 minutes.

Step 6: Once the timer goes off, I let it sit for about another 5 minutes. After that, release the pressure, open that bad boy up, stir and serve. Season to taste.

Step 7: Clean up that mess – nobody wants to have their cutting boards smell like onion.