

## Spanish Onion Sauce – Comfort du Jour

For just about everyone, the term “comfort food” applies specifically to the foods we learned to love during childhood. For me, that’s the made-from-scratch foods I learned in my grandma’s kitchen, including applesauce, soft molasses cookies and bread pudding. For my husband, Les, it’s pretty much all the foods you can only find in a Jewish deli and on the streets of New York. And although hot dogs (even the Kosher, all-beef kind) are readily available in every corner of these United States, there’s no match for a good, old-fashioned New York hot dog. And for one main reason. The Spanish onion sauce.

This stuff is simple enough, just sliced onions cooked in a thin, lightly spiced tomato sauce. But like any food that’s part of the very fabric of your life, it’s the memory of it that means something. You want it to taste the way you *remember* it. When Les gave it a taste and said, “Yep, that’s it!”...well, I’m counting it a major victory.

### INGREDIENTS

- 1 Tbsp. extra virgin olive oil
- 1 medium Spanish onion (about the size of a tennis ball)
- 3 Tbsp. tomato ketchup (I used Heinz organic, made with real sugar)
- 2 pinches chili powder\*
- Pinch of dried, crushed red pepper\*
- Pinch of ground cinnamon
- 1/4 tsp. kosher salt
- 1/4 cup water

### \*NOTES

Chili powder is an ingredient that is wildly inconsistent, because different brands have different formulas and sometimes high amounts of salt. Use the most “neutral” chili powder you have. For my most recent batch of onion sauce, I swapped out both noted spices for about 1 tsp. of the oil poured off a jar of Trader Joe’s “Chili Onion Crunch.” This earned an enthusiastic thumbs up from my New York-born taste tester. Don’t be shy about experimenting with the stuff in your cabinet—it’s how I’ve found all my best recipes.

### INSTRUCTIONS

Cut the onion in half lengthwise. With flat side down, slice the onion into 1/4” crescent-shaped slices. For this recipe, I find it better to have similar-sized pieces of onion, rather than ring slices.

Heat a medium-size skillet over medium heat. Swirl in olive oil, then add onion slices and saute for about 8 minutes until softened and slightly translucent. Mix together the ketchup, spices, salt and water, and add to the onions. Stir to combine and bring to a slight boil, then reduce heat to low and simmer, uncovered, for about 30 minutes. Much of the liquid will evaporate, and you’ll be left with silky onions glistening in a light, tomato-y glaze.

As good as it is on a NYC hot dog, you might also want to try it as a topping for your favorite burger.