

Slow Cooker Caramelized Scallion Sauce

- 1 c avocado or olive oil
- 1 lb scallions (4 bunches), cut into 1-inch pieces, finely minced in a food processor
- 1 - 2 t kosher salt

Plan A Slow and Lazy: Add salt to minced scallions. Combine oil and scallions in your slow cooker, and cook on high for 4 hours, stirring about once an hour. Allow it to sit, covered, until cool enough to jar, then refrigerate. Makes about 2 cups. Lasts several weeks submerged under oil. Add a bit more if needed.

Plan B Faster and Furious: In a deep pot, heat the oil on medium-low. Add salt to minced scallions. Carefully, so you don't get splashed with hot oil, add puréed scallions to the warm oil. Cook over medium heat, using a splatter guard, stirring frequently, for about 35 minutes to caramelize.

Dress up some pasta, chicken, fish, meat, tofu, rice, veggies, pretty much anything but fruit, with **Slow Cooker Caramelized Scallion Sauce**.

Jittery Cook, adapted from **Francis Lam of NYT**