



From the Culinary Company Kitchen

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Glazed Pearl Onions

Yield: 6 portions

INGREDIENTS	AMOUNTS
Pearl Onions, blanched and peeled	15 oz
Water	As needed
Butter	1 ½ oz
Sugar	1 ½ Tbsp
Salt	As needed
Extra Virgin Olive Oil	As needed

Process

1. To peel the onions, blanch for 1 to 2 minutes in a large amount of boiling water. Drain, but **do not shock**. Spread on a sheet tray. Remove tip of root and tear skin. Pop peeled onion out.
2. Place the peeled onion in a rondeau. Add enough cold water to cover the onions by $\frac{3}{4}$. Add the butter, sugar and salt. Cover and bring liquid to a simmer.
3. Simmer gently until fork tender, adding more water, if necessary.
4. Remove the lid and reduce remaining liquid over high heat until the sauce is shiny and has a syrupy consistency.
5. Adjust flavoring as necessary.

NOTE: The sauce is an emulsion. Should it break, just add a little hot water over high heat and stir the pan in a circular motion until it is syrupy and shining again.