

Glazed Onions and mushrooms



I have just finished the magazine article for O'Henry's Christmas issue where they featured some of my favorite Christmas recipes. THE CIPOLLINI: [BABY OR PICKLED ONIONS]

16 Cipollini onions, trimmed
water

2 tsp olive oil

1 tsp sugar

3/4 tsp salt

THE MUSHROOMS:

1 tsp olive oil

8 oz white mushrooms. quartered

8 oz cremini or baby bella mushrooms, quartered

3-4 tsp red wine

salt and ground black pepper

WHAT TO DO:

In a small wide-bottomed saucepan, cover onions completely with water. Add olive oil, sugar and salt. Bring to a simmer and cook until onions are tender and water has evaporated. If water evaporates before onions are tender, add a bit more water. Once water has evaporated, continue cooking until onions are well browned and glazed.

In a separate skillet, heat olive oil and add mushrooms. Saute until golden. Deglaze with red wine and cook until wine is evaporated. Season with salt and freshly ground black pepper. Add onions, toss, and serve.

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