

A Side Dish Worth Savoring

An indulgent addition to a holiday menu - who says side dishes
have to be boring?

Golden Creamed Onions

Gourmet Magazine, November 1986

3 pounds (about 50) small white onions, blanched in boiling water for 2 minutes,
drained and peeled . . . cut off root end first, then peel away skin

2 tablespoons unsalted butter

1 teaspoon sugar

3/4 teaspoon salt

2/3 cup heavy cream

2/3 cup minced fresh parsley leaves (optional)

In a deep skillet large enough to hold the onions in one layer combine the onions,
butter, sugar, salt, and enough water to cover the onions by 1/2 inch. Boil the
onions until the liquid is almost evaporated. Cook over moderate heat, swirling
the skillet, until onions turn golden and begin to brown. Add the cream and boil
the mixture, stirring occasionally, until the sauce is thickened slightly. Season
with salt and pepper and stir in the parsley. (The onion mixture may be made 1
day in advance, kept covered and chilled, and reheated in a skillet over
moderately low heat, stirring, until it is hot.) Serves 10.

Enjoy!

Judy Mangasarian

NB - this recipe was part of a special Bloomingdale's advertisement featuring
Gourmet Magazine recipes entitled "12 Ingredients For A Most Entertaining
Holiday", published in 1993. It was such a treasure, I've kept it - somewhat
tattered and stained now - since then.