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|  | **CREAMED ONIONS** |  |
| Creamed Pearl Onions Recipe |  |  |  |
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| **COOK TIME** |
| Prep | 10 m |
| Cook | 20 m |
| Ready In | 30 m |

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| **INGREDIENTS** |  |  |
| **🖵** | 2 pounds pearl onions (see note above) |  |  |
| **🖵** | 1 cup heavy cream |  |  |
| **🖵** | 1/2 cup homemade or store-bought low-sodium chicken stock |  |  |
| **🖵** | 1 bay leaf |  |  |
| **🖵** | Kosher salt and freshly ground black pepper |  |  |
| **🖵** | 2 tablespoons finely chopped fresh parsley leaves |  |  |
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|  | **DIRECTIONS** |  |  |
| **⭢** | Using a paring knife, trim off the ends of each onion and score a light "X" into one cut side. Bring a medium pot of water to a boil over high heat. Add onions and cook until outer layers are soft, about 1 1/2 minutes. Drain onions and run under cool water until cold enough to handle. Peel onions with your fingers and discard peels. |  |
| **⭢** | Place onions in a medium saucepan and add heavy cream, stock, and bay leaf. Heat over medium-high heat until simmering, then lower heat to maintain a very gently simmer. Cook, stirring occasionally, until cream has reduced to a rich sauce, about 20 minutes. Season to taste with salt and pepper, discard bay leaf, stir in parsley, and serve. If sauce breaks and turns greasy, stir in 2 tablespoons of water and shake pan vigorously over high heat until it comes back together. |  |