

BALSAMIC GLAZED CIPOLLINI ONIONS

from True North Farms, Montville
MOFGA certified organic Cipollini Onions

A recipe adapted from “The Proud Italian Cook”

A simple and elegant way to serve this sweet and delicately flavored onion. First, remove the skin by dipping onions in boiling water for about 30 seconds. Remove quickly and peel. Next, place onions in a baking dish, sprinkle liberally with olive oil, balsamic vinegar and salt and perhaps a little thyme. Bake in a covered casserole at 400 degrees and roast until done, about 30 minutes or until onions looks soft and are thoroughly cooked. You may use any size onion. Large will take longer. Basting occasionally during cooking will help.

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