

BALSAMIC-GLAZED
PEARL ONIONS

- 2½ pounds assorted pearl onions
such as red, white, and/or
yellow (about 8 cups)
- 2 tablespoons olive oil
- 1 cup balsamic vinegar
- ½ cup water

In a saucepan of boiling water blanch one third of onions 3 minutes and drain. Blanch remaining onions in batches in same manner. Cool onions and peel.

In a large heavy skillet heat oil over moderately high heat until hot but not smoking and sauté onions until lightly browned, about 5 minutes. Add vinegar and water and simmer, stirring occasionally, until onions are tender, about 15 minutes. Transfer onions with a slotted spoon to a platter, reserving liquid. *Glazed onions may be prepared up to this point 2 days ahead and onions and reserved liquid chilled separately, covered. Reheat onions in reserved liquid, adding a little water if necessary, and transfer with slotted spoon to platter.* Simmer reserved liquid until thickened and syrupy and reduced to about ½ cup.

Spoon sauce over onions and serve warm or at room temperature. Serves 8.