

Honey Glazed Onions

Serves 4-6

Ingredients:

*2 pounds small white onions (fresh or
frozen)*

4 tablespoons honey

2 tablespoons butter

½ teaspoon salt

¼ teaspoon white pepper

¼ cup sherry or broth

If using fresh onions: Cut tip ends of unpeeled onions. Cook onions in boiling, salted water until barely tender, ~20 minutes. Drain & skin onions when cool enough to handle.

Combine other ingredients in skillet. Heat until butter is melted & stir to combine well. Add onions & cook, covered, until onions are well glazed & tender, ~30 minutes. Shake pan now & then to prevent scorching. Uncover and cook & stir 5-10 minutes longer, if necessary to give onions golden brown color.