



The Marriage of Wine and Food™

Red Wine Glazed Cipolini Onions

Serves 12

3 pounds	Cipolini Onions*
5 Tablespoons	Unsalted butter
2 Tablespoons	Brown sugar, packed
¼ cup	Port
¾ cup	Dry red wine
¼ cup	Balsamic Vinegar
1 Tablespoon	Fresh thyme leaves, minced
	Kosher salt
	Freshly ground black pepper

- Boil water in a medium saucepan. Add onions and cook 4 minutes. Drain and run under cold water to stop cooking.
- Use a pairing knife to trim and peel onions. Set aside.
- Add butter and sugar to a heavy bottomed saucepan set over medium-high heat. Add wine and port, 2 tablespoons balsamic vinegar, thyme and onions. Bring to a gentle boil and cook covered for 10 minutes. Uncover and cook 10-15 minutes until tender and glazed.
- Remove from heat. Season to taste with salt and pepper. Add remaining balsamic to taste, if desired. Garnish with fresh thyme leaves.

Can be made ahead and then re-heated before serving.

* Pearl onions or a combination will also work well. Because they are smaller, make sure to reduce initial cooking time to 3 minutes.