

Madeira Onions

Author: From my friend Ann H, from Coeur d'Alene, Idaho

Carolyn T's
Main Cookbook

Servings: 6



4 tablespoons unsalted butter
4 large sweet onions, peeled, sliced
1/2 cup Madeira
Salt & pepper to taste
1/4 cup heavy cream, or half and half
1/4 cup fresh parsley, finely minced

Serving Ideas: These go well with a simple grilled meat. Don't serve this with anything that competes with the subtle onion flavor - you want it to shine through.

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 151 Calories; 11g Fat (75.9% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 9mg Sodium. Exchanges: 1 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.

Notes: When my friend Ann made these, she had left the onion slices nestled together, holding their shape. She cooked them in-position all the way through. She was very careful with them, even through the caramelizing process, to not dislodge the solid rings. Then she served them on a plate just that way. Made a beautiful presentation.

1. In a large skillet (with a lid) heat the butter until it's starting to sizzle. Add onions. Cover, reduce heat and cook over low heat for about 25 minutes, until onions are cooked through.
2. Uncover pan and stir in the Madeira and salt and pepper. Cook under medium-low heat until the wine has evaporated, then continue to cook until the onions have begun to caramelize.
3. Add the cream and parsley and stir to combine. Heat through and serve hot.