

Sweet and Sour Onions

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Ingredients:

2 Lbs fresh white cocktail onions
2 Tbsp butter
¼ Cup firmly packed brown sugar
⅓ Cup balsamic vinegar
¼ Tsp salt

Directions:

1. Cook onions in boiling water (to cover) 10 minutes, drain.
2. Plunge onions into ice water to stop cooking process
3. Peel onions, set aside
4. Cook butter and brown sugar in saucepan over medium heat, whisking often, until butter melts.
5. Whisk in vinegar and salt
6. Add onions, bring to a boil.
7. Reduce heat and simmer, uncovered 15 minutes or until thickened