

Roasted Balsamic Onions

- As many onions as will feed your crew
- Salt and pepper for seasoning
- Olive oil
- Balsamic Vinegar - as much as will cover the bottom of your pan
- An oven-proof skillet

Heat oven to 400° F.

Peel and trim the onions. Season them with salt and pepper.

Heat the oven-proof skillet over medium-high heat and add enough olive oil to sear the onions in.

Place the onions in the pan and sear each cut end.

Turn off the heat and pour enough balsamic vinegar into the skillet as will cover the bottom of the pan.

Place the skillet into the oven, uncovered, and roast until the onions are tender, about 45 minutes to an hour (unless you are using tiny onions, in which case, you should check them sooner).

TIPS:

- 1) Use small onions. You can even use pearl onions or cipollinis (small, flat Italian onions). I used small boiling onions.
- 2) If you use large onions, cut them in quarters or halves first.
- 3) Keep an eye on the balsamic vinegar. It will reach a point where it is thick and syrupy and can easily burn at that stage.
- 4) That is why if you use large onions, you should cut them first so they get tender before the vinegar burns!
- 5) If you don't have an oven-proof skillet, transfer the onions and vinegar to an oven-proof casserole dish.
- 6) While the oven is on, you might as well roast some potatoes or sweet potatoes to round out the meal. Right?
- 7) If you don't like potatoes or sweet potatoes, roast some other root vegetable. Or not.
- 8) Another side dish that would be great with this meal would be sautéed spinach or chard. YUM! And you would get all those fabulous vitamins from those leafy greens, too.

Bon Appétit.