



CIPOLLINI ONION SAUCE

Ingredients:

2 lbs. cipollini onions
2 tbsp. olive oil
Salt & pepper to taste
1-1/2 c. beef stock
1/4 c. red wine
1/4 c. balsamic vinegar
1 tsp. brown sugar
1/2 c. pomegranate arils (seeds)

Directions:

1. Blanch onion in boiling water for one minute. Drain and cool. Peel & trim leaving core intact
2. Heat large skillet over medium-high heat. Add oil and onions. Season to taste with salt & pepper. Saute until brown, about 12 minutes.
3. Add beef stock, wine, vinegar, brown sugar and pomegranate arils. Bring to a boil. Reduce and simmer, covered, for 15 minutes.
4. Remove cover and return to boil. Continue boiling until onions are tender and liquid is thickened.

Serve as a sauce over beef or pork.