

Creamed Pearl Onions

Serves 8

- 900 g white pearl onions (peeled)
- 474 ml heavy cream
- 3 dried bay leaves
- 2 T chopped, fresh Italian parsley
- 2 cloves garlic, smashed (not chopped)
- ½ tsp nutmeg
- 1 tsp salt
- ⅛ tsp white pepper
- 350 ml chicken broth
- 1 T cornstarch, as needed



1. To peel the **onions**, bring them to a boil in 4 liters of water and **boil for 3 minutes**. Drain and immediately plunge into an ice bath.
2. Drain and cut root end off, then pinch the other end to pop the onion out of its skin.
3. Place **onions** in large sauce pan along with **cream, bay leaves, parsley, garlic, nutmeg, salt** and **pepper**. Over **medium low heat**, cook covered for 10 minutes, stirring a few times. Mixture should be somewhat thickened
4. Remove cover and add **chicken stock** and **simmer for 5 minutes or more** until mixture has thickened and onions are tender (Note: If the mixture is not thick enough, add **1 T of cornstarch** with **2 tsp of water** and slowly add to hot onion mixture until desired consistency is achieved.
5. Discard the smashed garlic and bay leaves and season with salt and pepper to taste.

Recipe doubles easily