



WHOLE ROASTED ONIONS

RECIPE FROM SERIOUSEATS.COM
SERVES 4-6 AS A SIDE DISH

This is an Italian dish that traditionally uses cipollini onions. This recipe is great with any onions though. Even strong onions will taste sweet after slow roasting.

- 4 tablespoons unsalted butter
- 2 lbs onions, peeled and trimmed
- kosher salt and freshly ground black pepper

Adjust oven rack to center position and preheat oven to 325°F. Melt butter in a large non-stick or cast iron skillet over medium heat. Add onions and toss to coat. Season to taste with salt and pepper. If using a non-stick pan, transfer to a baking sheet.

Transfer to oven and roast, tossing occasionally, until deeply caramelized and tender, about 30 minutes. Serve immediately.



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