
Creamed Pearl Onions

Nicholio

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Servings: 12

Preparation Time: 35 minutes

Start to Finish Time: 55 minutes

2 packages (14.4 ounce ea) frozen pearl onions
1 tablespoon (or as needed) olive oil
1/4 teaspoon (plus more to taste) Kosher salt
6 tablespoons unsalted butter
6 tablespoons flour
3 cups milk
3/4 cup chopped fresh parsley
1/4 cup dry sherry
3/4 teaspoon paprika
1/8 teaspoon ground cloves
freshly ground black pepper
3 to 4 tablespoons panko bread crumbs
chopped fresh parsley (for garnish)

Partially thaw the onions for 10 minutes. Then thinly slice crosswise into rounds. Set in a colander and let thaw completely. Drain and spread on a paper towel-lined tray. Pat dry with paper towels.

In a large skillet over medium-high heat, heat oil. Add the onions and 1/4 teaspoon of salt. Cook, stirring frequently, until the liquid evaporates and the onions are lightly browned and slightly crisp, about 10 minutes.

In a saucepan over medium heat, melt butter. Stir in the flour until smooth. Cook and stir until pale golden, about 30 seconds. Gradually whisk in the milk. Increase the heat to medium-high. Cook, whisking frequently, until the sauce is bubbling, thickened, and smooth, about 8 minutes.

Add the parsley, sherry, paprika, cloves and cooked onions. Season to taste with salt and pepper. Transfer to three buttered two-cup broiler-safe baking dishes or one buttered two-quart baking dish. (The onions can be made to this point and chilled, covered, up to three days. Bake, uncovered, in a 450 degree oven for 15 minutes to heat through, the stir and proceed as directed.)

Preheat the broiler to high. Sprinkle the panko evenly over the onion mixture. Broil five inches from the heat source until the panko is golden brown, 1 to 2 minutes. Watch closely to avoid burning the panko. Garnish with parsley.

Side Dishes

Per Serving (excluding unknown items): 278 Calories; 26g Fat (84.0% calories from fat); 3g Protein; 8g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 75mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat.