



## **Balsamic Glazed Cipollini Onions**

2 pounds Cipollini onions

1/2 cup dried currants

1 cup ruby port

3 tablespoons butter

2 tablespoons light brown sugar

3 tablespoons balsamic vinegar

1 tablespoon minced fresh thyme

In a large pot of salted boiling water, cook the onions for 2 minutes to loosen skins. Drain and cool slightly. Peel onions.

Place currants in a bowl. Cover with 1 cup hot water and let soak for 15 minutes, and then drain.

Combine onions, port, butter, brown sugar, 2 tablespoons vinegar and thyme in a large skillet. Bring to a boil. Reduce the heat to medium, cover, and cook 30 minutes. Uncover, add currants, and cook until the onions are almost tender and coated with the glaze, stirring frequently, about 10 minutes. Remove from the heat. Mix in the remaining 1 tablespoon vinegar and season to taste with salt and pepper.

May be made 1 day ahead. Cover and refrigerate. Before serving, rewarm over low heat, adding more port if mixture is dry.

Serves 8