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Oven Roasted Cipollinis

Commonly called an onion, but in reality the bulb of the grape hyacinth that grows wild in Italy, cipollinis are a special treat for me. The cipollini can be used to replace an onion in your favorite recipes, but I think that wastes their uniqueness. They're at their best when slowly caramelized in butter or olive oil, oven roasted, and served as a side dish where their unique flavor can stand out and be fully appreciated as in this simple recipe where they take on a heavenly buttery softness after a quick sauté on the stovetop and a long roast in the oven.

4 large (at least 3 inches in diameter) fresh cipollinis
1 tablespoon butter
1 tablespoon olive oil
Salt and freshly ground pepper

Preheat oven to 350 degrees F.

Prepare the cipollinis by slicing a thin layer off the top and bottom of them. Peel off the skin and set the onions aside.

Heat the butter and olive oil over medium high heat in a skillet that is oven safe and add the onions.

Reduce the heat to medium and cook the onions until they are golden brown on one side. Turn them over and cook the other side until they are golden brown. This will take about 10-15 minutes.

Move the skillet to the preheated oven and roast the cipollinis until they are tender- about 35-45 minutes.

Remove the cipollinis from the oven, place on a serving platter, sprinkle with a little salt and pepper, and serve immediately.

Serves 2.

Victoria Wessler

Note: This side dish is especially good with grilled steak or roasted chicken.

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