



FROM THE KITCHEN OF: DENNIS WHITE
BUSINESS DEVELOPMENT MANAGER - JSG HUNTSVILLE

CREAMED PEARL ONIONS

INGREDIENTS

2 bags pearl onions

1.5 cups of heavy whipping cream

½ stick of real butter (salted)

¾ can of whole cashews

INSTRUCTIONS

Boil onions until cooked (soft)

Cut off both ends of the pearl onions. Squeeze onion into medium to small bowl, to extract soft onion from the onion skin

Cook on medium heat 1.5 heavy whipping cream.

Add ½ stick of butter into the whipping cream. Add 1 tablespoon of flour to thicken. Stir. Once cream starts to boil, turn off heat, pour over pearl onions.

Bake in oven @ 350 degrees for 20 minutes. Mix in cashews, cook 5 minutes, then remove and serve.

"AN ONION CAN MAKE PEOPLE CRY BUT THERE'S NEVER BEEN A VEGETABLE THAT CAN MAKE PEOPLE LAUGH."

- WILL ROGERS

