

Creamed Onions

EDDIE’S NOTE:

I took my first stab at making Creamed Onions for Thanksgiving dinner after my father in law mentioned he “sure wishes we could have some”. I didn’t have high hopes, as I have never even heard of them. But America’s Test Kitchen came through again. I simmered frozen pearl onions in chicken broth and sherry to add flavor. Then I thickened a simple dairy-based sauce with cornstarch for silky texture and balanced earthy nutmeg—a classic in cream sauces—with bright chives and a squeeze of lemon juice. They turned out much better than I expected, and they were a hit at Thanksgiving. I highly recommend this recipe, it will surprise you, too!

INGREDIENTS

- 4 cups frozen pearl onions
- 1 cup low-sodium chicken broth
- ¼ cup dry sherry
- 1 teaspoon minced fresh thyme
- 1 bay leaf
- 1 ½ teaspoons cornstarch
- 1 cup whole milk
- 1 cup heavy cream
- Salt and pepper
- ¼ cup minced fresh chives
- 2 teaspoons lemon juice
- Pinch nutmeg



INSTRUCTIONS

SERVES 8 TO 10

Do not thaw the onions before cooking. Use a dry sherry or the onions will be too sweet.

1. Bring onions, broth, sherry, thyme, and bay leaf to boil in 12-inch nonstick skillet over high heat. Reduce heat to medium and simmer until liquid evaporates, 12 to 15 minutes.
2. Whisk cornstarch and 1 tablespoon milk together in small bowl until combined. Stir cream, remaining milk, cornstarch mixture, 1 teaspoon salt, and ½ teaspoon pepper into onions and bring to boil. Reduce heat to medium-low and cook, stirring occasionally, until sauce is thickened and onions are tender when pierced with tip of paring knife, 8 to 10 minutes.
3. Off heat, stir in 2 tablespoons chives, lemon juice, and nutmeg. Remove bay leaf. Season with salt and pepper to taste. Transfer to serving bowl. Sprinkle with remaining 2 tablespoons chives. Serve.