



Okay, not those kind of pearls. Pearl onions are paired with green peas and cream in this classic side dish.

Yield: 4 servings

4 ounces frozen pearl onions, thawed
1 tablespoon unsalted butter
16 ounces frozen peas
2/3 cup heavy cream

2 teaspoons fresh parsley, chopped
Fresh lemon juice, optional (use 1-2 T to taste)
Kosher salt, to taste
Black pepper, to taste

Cook onions in melted butter until they begin to caramelize slightly.

Add peas and stir fry for a few minutes; add 1/2 cup water and bring to a boil.

Cover and simmer until peas and onions are tender.

Uncover and reduce liquid to almost dry.

Add cream and reduce to sauce consistency

Stir in parsley.

Taste and adjust seasoning as needed.



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