

Mario B's Sauteed Cipolline Onions

Olive oil
3 tbs. sweet butter
2 lbs. Cipolline Onions (peeled and roots trimmed)
1 tbs. sugar
Kosher salt
Freshly cracked black pepper
1/4 cup fresh thyme leaves
1/3 cup sherry
1/4 cup heavy cream
1/2 cup Gruyere cheese, shredded
1/4 cup freshly grated Parmigiano-Reggiano

Heat a large Dutch oven medium-high with a few tbs. of olive oil. Add onions, season with salt. Sprinkle the onions all over with sugar. Cook, undisturbed for one minute, and then add the butter, continuing to cook until the onions begin to develop deep caramelization. Flip the onions, and cook for one minute, and then add the thyme, followed by the sherry. Cook for 10 minutes or until onions are lightly, deeply caramelized. Remove from heat and stir in cream. Adjust seasoning to taste.

Stir in cheeses off the heat.