

upclose & tasty

Glazed Pearl Onions

Inspired by Martha Stewart

Ingredients

2 teaspoons olive oil

1 pound frozen pearl onions, thawed and patted dry

2 teaspoons sugar

Coarse salt and ground pepper

1-1/2 teaspoons fresh thyme (or 1/4 teaspoon dried thyme)

Preparation:

- 1. Heat oil in a 10-inch skillet over medium heat.*
- 2. Add onions. Cook, tossing occasionally, until beginning to brown, about 5 minutes.*
- 3. Sprinkle with sugar; season with salt and pepper.*
- 4. Add 2/3 cup water and thyme; cook, stirring occasionally, until onions are tender and liquid has evaporated, about 20 minutes.*

Enjoy!