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## SWEET ONION BRAISE with FINGERLING POTATOES

SERVES 4



- 1 pound unpeeled fingerling potatoes, washed and scrubbed
- 2 garlic cloves, smashed
- 1 tablespoon salt
- 2 pounds mixed onions (red, white or yellow) shallots, cipollini onion
- 2 garlic cloves
- 1 leek
- 3 tablespoons olive oil
- 4 cups vegetable broth
- Salt and freshly ground pepper, to taste
- 2 tablespoons unsalted butter

Place potatoes in a medium saucepan and cover with water. Add smashed garlic and salt. Bring to a boil, then reduce heat and simmer until just tender, about 20 minutes. Drain, cool and peel. Halve potatoes and set aside.

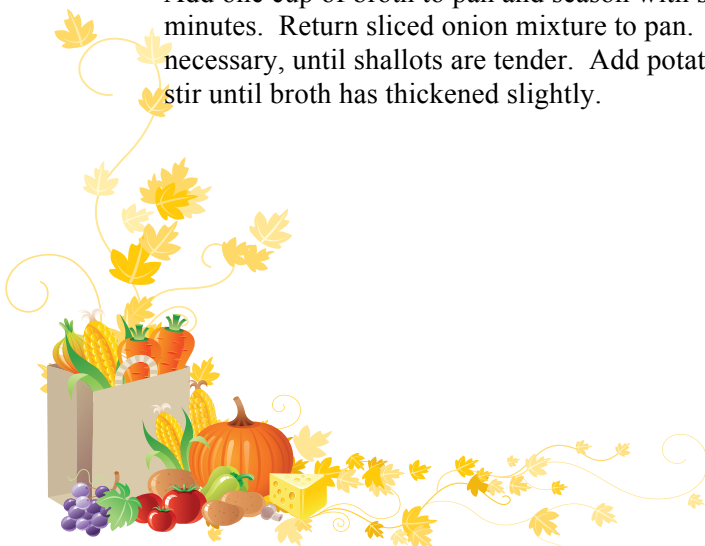
Peel the onions and slice  $\frac{1}{4}$  inch thick. Peel and halve the shallots and garlic cloves. If using cipollini onions peel and trim, and leave whole. Trim off green ends of the leeks and cut in half through the root. Wash the leeks thoroughly, slice into  $\frac{1}{4}$  inch strips.

Place a sauté pan over medium high heat. When hot, add 1 tablespoon olive oil. Add sliced onions and leeks. Sauté about 10 minutes or until golden brown.

Transfer to a bowl and set aside. Add remaining oil to pan and sauté shallots, garlic and (cipollini onion) if using and sauté about 5 minutes.

Add one cup of broth to pan and season with salt and pepper to taste. Cover and simmer about 10 minutes. Return sliced onion mixture to pan. Continue to simmer, adding more broth as necessary, until shallots are tender. Add potatoes and simmer about 5 minutes. Add butter and stir until broth has thickened slightly.

Adapted from [chefsonline.com](http://chefsonline.com)



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