Caramelized Shallots



Recipe courtesy of Ina Garten

Show: Barefoot Contessa Episodes: Barefoot in Paris and French Made EasyFrom: Barefoot in Paris



Level: Easy Total: 45 min Prep: 5 min Cook: 40 min Yield: 6 servings

Ingredients:

- 6 tablespoons (3/4 stick) unsalted butter
- 2 pounds fresh shallots, peeled, with roots intact
- 3 tablespoons sugar
- 3 tablespoons good red wine vinegar
- 1/2 teaspoon kosher salt

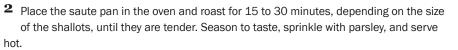
1/4 teaspoon freshly ground black pepper

2 tablespoons chopped fresh flat-leaf parsley

Preheat the oven to 400 degrees F.

Directions:

1 Melt the butter in a 12-inch ovenproof saute pan, add the shallots and sugar, and toss to coat. Cook over medium heat for 10 minutes, tossing occasionally, until the shallots start to brown. Add the vinegar, salt, and pepper and toss well.



Reprinted from Barefoot in Paris, Copyright 2004 by Ina Garten, Clarkson Potter/Publisher. All rights reserved.