

Green Beans with Roasted Onions

Category: Vegetable

Servings: 6

Rating: 10

Source: Bon Appetit

Description:

Superb with mashed potatoes.

Ingredients:

sweet onion	3 medium, peeled, cut vertically through root into 10 pieces
butter, unsalted	2 tablespoons, melted
chicken broth	2 cups
sugar	1-1/2 tablespoons
balsamic vinegar	1 tablespoon
red wine vinegar	1 tablespoon
green beans	1 lb
butter, unsalted	1 tablespoon

Instructions:

Lightly grease a baking sheet with butter and arrange onions in a single layer. Drizzle with two tablespoons of melted butter and season with salt and pepper. Bake in a pre-heated 450 degree oven until dark brown, stirring once or twice, about 35 minutes all together..

Boil the broth over high heat until reduced to 1/2 cup, about 6 minutes. Add sugar and vinegars and whisk until the sugar dissolves and the mixture comes to a boil. Add onions to the sauce and reduce the heat to medium-low. Simmer until the liquid is reduced to a light gravy consistency, about 5 minutes. Add one tablespoon of butter and season to taste with salt and pepper.

Cook green beans in boiling salted water until crisp-tender, about 5 minutes. Drain well and mound the beans in a shallow bowl. Top with the onion mixture and serve.