

Scalloped Onions, Leeks, and Shallots

Category: Vegetable

Servings: 4

Rating: 10

Source: Gourmet, November 1993

Description:

Ingredients:

sweet onion	2 cut into 1/4" slices
leek	3/4 cup chopped white and some green parts
shallot	1/2 cup cut into 1/4" slices
butter, unsalted	1/4 cup
cream	3 tablespoon
bread crumbs	2/3 cup coarse fresh
cheddar cheese	1/2 cup grated extra-sharp
paprika	1/4 teaspoon

Instructions:

Cook the onions, leeks, and shallots in the butter with salt and pepper to taste, covered, over moderate heat, stirring occasionally, for 10m. Reduce the heat to moderately low and cook the vegetables for 10 to 20m more, or until they are soft. Remove the lid and cook over moderate heat for 3-5m more, or until the excess liquid has evaporated. Transfer the onion mixture to a baking dish and mix in the cream. In a small bowl, mix the bread crumbs and cheddar cheese and sprinkle the mixture over the onions. Sprinkle with paprika and bake in a pre-heated 375° oven for 20 to 30m, or until the cheese is melted and the casserole is bubbly.