

Recipe and Procedure for Roasted Red Onions Stuffed with Sweet Potato Puree

Yield 10 servings

Ingredient	Qty.
Sweet Potatoes, sliced in half	3 large
Olive oil	
Kosher salt	
Red Onions, unpeeled and stems trimmed, slice in half per chef	5 large
Garlic, peeled, whole	6 cloves
Cumin	2 t or to taste
Balsamic vinegar	1 cup
Sugar	$\frac{1}{4}$ cup
Whole black peppercorns	$\frac{1}{2}$ T

1. Pre heat oven to 425 degrees. Place sweet potatoes, cut side down, on parchment lined baking sheet. Place whole garlic on a large piece of foil, drizzle with olive oil, sprinkle lightly with kosher salt and enclose in foil. Place on same sheet tray.
2. On separate sheet tray, place whole onions, rubbed with a little olive oil.
3. Place both trays in the same oven and roast until sweet potatoes are tender and onions begin to soften. Remove both from heat.
4. While sweet potatoes and onions are roasting, place balsamic vinegar, sugar and peppercorns into a small saucepan. Bring to a boil, then reduce heat to a high simmer until reduced by more than half and slightly syrupy. Strain and cool completely. (may be made up to five days ahead). Place in squeeze bottle.
5. When sweet potatoes are cool enough to handle, peel off skin (eat or discard as desired) and place in a food processor with roasted garlic. Puree until smooth. Season to taste with cumin, kosher salt and pepper. Set aside.
6. Peel skin from onions and slice off top quarter of onion. Remove innermost "rings" of onion, reserving for another use.
7. Spoon sweet potato puree into onions and place on sheet tray. (can be made one day ahead, wrapped and refrigerated). Place in a 425 degree oven until heated through when ready to serve.
8. To serve, drizzle each garnet sweet potato stuffed onion with balsamic syrup. Serve immediately.