

Sweet-and-sour baby onions *(Side dishes)*



Preparation

Peel the onions well. Fry them in a pan with a little oil and a bay leaf and peppercorns. Add the sugar and caramelize. Add the white wine vinegar and balsamic vinegar together and cover the pan with a lid to avoid dangerous splashing. Then add a glass of water, bring to a simmer and add salt. Add two bay leaves and continue cooking for 1-2h.

Tips

Do you want to try an unusual version - and one with a rather richer taste - of these sweet-and-sour onions? Use butter instead of oil whilst frying.

Trivia

'Borettane' onions originate in Emilia-Romagna, specifically in the town of Boretto, near Reggio Emilia.

Information

Preparation 10 minutes

Total Time 90 minutes

Serves X Serves 5 persons

Level of difficulty Easy

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

shop.laterradipuglia.it

We ship all over the Europe get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Baby onions 1000 grams (baby onions)

White wine vinegar 40 millilitres

Balsamic vinegar 40 millilitres

Sugar 10 grams

Salt

Bay leaves

Oil

Pepper (Whole grains)