

## *Shallots in Sherry Reduction*

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### **Ingredients**

2 c dry sherry

⅓ c sugar

⅓ c red wine vinegar

¼ t salt

2 large bay leaves

1½ lbs shallots

### **Directions**

Peel and trim the shallots: large ones may be halved – leaving some of their root bases intact will help them hold together while cooking.

Cut a round of parchment to fit neatly inside the medium sized saucepan you will be using.

Into the saucepan, mix the sherry, sugar, red wine vinegar, salt & bay leaves.

Bring to a simmer.

Add in the shallots.

Cover them with the parchment round, this helps to keep them in the liquid.

Bring back to a gentle boil.

Continue cooking for 40 minutes, until the shallots are softened. They will be translucent, and tinged with the colour of sherry.

Using a slotted spoon, move the shallots from the liquid, to a bowl. Reserve.

Cook the sherry mixture, uncovered, over medium heat for about 15 minutes to reduce it somewhat.

Return the shallots to the reduced liquid, to warm through.

Serve warm or at room temperature.

Tip: Do ahead, cool to room temperature, cover and refrigerate for up to 3 days. Return to a saucepan and reheat gently over low heat.