

## Braised Onions with Orange & Balsamic Vinegar

- 2 lbs boiling onions
- 2 tbsp (¼ stick) butter
- 2 tbsp B.R. Cohn California Extra Virgin Olive Oil
- 6 tbsp orange juice
- 6 tbsp B.R. Cohn 25 Year Balsamic Vinegar
- 2 tbsp water

Bring large pot of water to boil. Add onions and cook 2 minutes. Drain and cool. Peel onions and cut off root ends. Melt butter with B.R. Cohn California Extra Virgin Olive Oil in large nonstick skillet over medium heat. Add onions; sauté until brown and tender, about 10 minutes. Add orange juice, B.R. Cohn 25 Year Balsamic Vinegar and 2 tbsp water to skillet. Reduce heat to medium-low. Simmer until liquid is reduced to glaze, about 4 minutes. Season with salt and pepper.



20 Minutes



Serves 6



Pairs with B.R. Cohn Russian River Pinot Noir

## B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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