



Noreen's Kitchen

Creamed Pearl Onions

Ingredients

2, 14 ounce bags, frozen pearl onions	1/2 teaspoon cracked black pepper
1, 12 ounce can evaporated milk	1/4 teaspoon grated nutmeg
1, can's worth water	6 tablespoons butter
1 cup heavy cream	6 tablespoons all purpose flour
1 teaspoon salt	1/4 cup Parmesan cheese (optional)

Step by Step Instructions

Melt butter in a heavy bottomed saucepan.

Whisk in flour and stir until combined. Allow to cook for about a minute or until the mixture begins to smell slightly nutty. Do not brown the roux.

Pour evaporated milk and water in and whisk briskly to combine. Continue to stir over medium heat until the mixture has thickened.

Add heavy cream while continuing to whisk until the mixture is smooth and silky.

Add salt, pepper and nutmeg and stir to combine.

Add onions to the cream sauce and stir.

If you are going to make these on top of the stove, reduce heat and simmer for a few minutes until the onions are heated through before serving.

If you would like to bake these, place in a buttered pie dish or square baking dish.

Sprinkle with Parmesan cheese and bake in a 350 degree oven for 20 to 25 minutes or until the top is slightly browned and the sauce is bubbly.

Remove from oven and allow to sit for 10 minutes before serving.

Enjoy!