

## Dan Ralston's Kitchen

### Curried Pearl Onions

Serves 8-10

½ stick (1/4 cup) butter I always serve these onions as a side dish on Thanksgiving. They add a nice yellow color to the plate and are sweet and spicy to compliment the richness of every thing else I serve for Thanksgiving.

2 tbsp. yellow mild curry powder

1 cup turkey or chicken stock

1 - 14 oz. can of coconut milk

A pinch of all spice

A pinch of ground cloves

Juice of one lime

2 ½ tbsps. brown sugar

1 ½ bags of frozen pearl onions *(I've also used canned ones. I don't recommend buying fresh ones. You have to parboil them to get the skins off and it takes too much time to peel them.)*

Melt butter in skillet. Stir curry powder into melted butter until fragrant. Add stock and stir until incorporated. Add coconut milk. Stir until smooth/incorporated. Stir in spices and lime juice. Add brown sugar (to taste). Simmer over medium, stirring occasionally until reduced and thickened enough to coat a spoon. Add onions (slightly defrosted) and stir until onions are heated through.

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