

Classic Creamed Pearl Onions: A Rich and Comforting Side Dish

creamy, rich, and buttery side dishes



TIME
10 min

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INGREDIENTS

- 1 pound pearl onions, peeled (frozen or fresh)
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup heavy cream (or half-and-half for a lighter option)
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- ... teaspoon ground nutmeg (optional, for extra depth)
- ... cup grated Parmesan cheese (optional, for added richness)
- 1 tablespoon fresh parsley, chopped (for garnish)

How to Make Classic Creamed Pearl Onions:

1. Prepare the Pearl Onions:

If using fresh pearl onions, bring a pot of water to a boil. Add onions and boil for 1-2 minutes. Drain, rinse with cold water, and peel.

If using frozen pearl onions, thaw and pat dry before cooking.

2. Make the Cream Sauce:

In a large skillet over medium heat, melt the butter.

Stir in the flour and whisk constantly for 1-2 minutes to form a smooth roux.

Slowly pour in the heavy cream and milk, whisking continuously to prevent lumps.

Add the salt, pepper, and nutmeg, stirring until the sauce thickens (about 3-4 minutes).

3. Simmer the Onions:

Add the pearl onions to the cream sauce and stir to coat.

Reduce heat to low and simmer for 10-15 minutes, until the onions are tender and the sauce is thick and creamy.

Stir in Parmesan cheese, if using, for extra richness.

4. Serve and Enjoy:

Garnish with fresh parsley and serve warm as a side dish with roasted meats, turkey, or steak.

My Best Tips for Perfect Creamed Pearl Onions:

Use frozen pearl onions for convenience - They're just as good as fresh and save peeling time!

For a thinner sauce - Add a splash of broth or extra milk.

Want extra flavor? - Add a splash of white wine while cooking the onions.

Try a breadcrumb topping - Sprinkle with buttered breadcrumbs and broil for a crunchy finish.

What to Serve with Creamed Pearl Onions:

Roast turkey, chicken, or beef - A perfect holiday pairing.

Mashed potatoes or stuffing - A rich complement to a classic meal.

Grilled steak or pork chops - The creamy sauce balances bold flavors.

Roasted Brussels sprouts or carrots - For a well-rounded meal.

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17. Mashed potatoes or stuffing - A rich complement to a classic meal.
18. Grilled steak or pork chops - The creamy sauce balances bold flavors.
19. Roasted : Brussels sprouts or carrots - For a well-rounded meal.
20. FAQs: Can I make this dish ahead of time?Yes! Prepare the onions and sauce, then store in an airtight container in the fridge for up to 2 days. Reheat gently on the stovetop with a splash of milk.
21. Can I freeze creamed pearl onions?It's best fresh, but you can freeze them in an airtight container for up to 2 months. Thaw and reheat on low heat.
22. Can I use a dairy-free substitute?Absolutely! Swap the butter for olive oil and use coconut milk or a plant-based cream alternative.
23. These : Classic Creamed Pearl Onions are rich, velvety, and full of flavor, making them a perfect side dish for any meal. Whether you're making them for a holiday feast or a cozy weeknight dinner, they're sure to impress!
24. Give them a try and let me know how they turn out!

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