

Caramelized Pearl Onions in Balsamic Glaze: Sweet & Savory Side

Caramelized Pearl Onions in Balsamic Glaze: A Sweet and Savory Side Dish for Any Meal!



TIME
10 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 10 oz pearl onions, peeled (fresh or frozen)
- 2 tablespoons balsamic vinegar
- 3 tablespoons granulated sugar
- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- ½ teaspoon salt

DIRECTIONS

- 1. Start the Simmer:** Begin by placing your lovely whole peeled pearl onions in a large sauté pan or skillet. Ensure the pan is large enough to hold them in a single layer for even cooking. Set the heat to medium-low. Add the olive oil and butter to the pan alongside the onions. Let the butter melt and the olive oil warm up, allowing the magic to begin as the onions gently simmer in the fat.
- 2. Add Flavor & Simmer (First Stage):** Once the onions are gently simmering in the butter and oil, it's time to sweeten things up and add the tang. Pour in the balsamic vinegar, sprinkle in the sugar and salt, and add 2 tablespoons of water. Give everything a good stir to combine all the ingredients and coat the onions. Cover the pan with a lid.
- 3. Continue Simmering & Check Liquid:** Allow the onions to simmer, covered, for about 10 minutes. The low heat and covered pan will steam the onions, helping them become tender. After 10 minutes, peek inside! Lift the lid and check the liquid level. If the liquid has mostly evaporated and is running low, don't worry; just add another 2 tablespoons of water to prevent sticking and continue the simmering process.
- 4. Final Simmer for Tenderness & Caramelization:** Continue simmering the onions, still covered, for an additional 10 minutes. After this time, check the onions for tenderness by piercing one with a fork—it should be easily tender. Also, check for that beautiful caramelized color and consistency of the glaze. If they need a little more time to become perfectly tender or to achieve that desired glossy, sticky caramelized glaze, let them simmer for an

additional 5 minutes, checking frequently to ensure they don't burn. Uncover during the last 5 minutes if you want the glaze to thicken further.

5. **Cool & Serve:** When the pearl onions are just perfect-tender, glossy, and beautifully caramelized-remove them from the heat. Let them cool slightly in the pan, or transfer them to a serving dish and let them chill until you're ready to serve. The glaze will thicken slightly as it cools. Enjoy these delightful, sweet, and savory gems!

SWAPS & NOTES

Pearl Onions: You can use either fresh or frozen peeled pearl onions .

If using fresh, ensure they are fully peeled before starting.

Frozen peeled pearl onions are a great time-saver.

Balsamic Vinegar: Use a good quality balsamic vinegar, as its flavor will be concentrated in the glaze.

TIPS FOR SUCCESS

Patience with Simmering: The key to perfectly tender and caramelized pearl onions is slow and gentle simmering.

Don't rush the process, especially when covered.

Don't Overcrowd the Pan: Use a large enough pan so the onions are in a single layer.

This allows them to cook evenly and caramelize properly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/caramelized-pearl-onions-in-balsamic-glaze-sweet-savory-side/>