

Balsamic-Roasted Shallots

By Kenzi Wilbur

This recipe is very easily doubled. Don't fret too much about getting the measurements perfect, either; this is the kind of recipe that begs for a bit of this, a dash of that. Serve it as a side with dinner, on a sandwich, or underneath a fat ball of burrata.

Serves 4 to 6

- 1 pound shallots, the larger ones halved
- 2 tablespoons olive oil
- 1 tablespoon plus 2 teaspoons brown sugar
- A three-finger pinch of salt
- 1 tablespoon thyme, finely chopped, plus a few whole sprigs
- 2 tablespoons sherry
- 1 tablespoon plus 2 teaspoons balsamic vinegar

1. Heat oven to 400° F.
2. Put olive oil in an ovenproof skillet. (Alternatively, you can brown the shallots in whatever pan you like, and then transfer them into a baking dish).
3. Add the brown sugar, mix to just combine, then add shallots, cut-side down if you've halved any. Brown over medium heat for 10 minutes, flipping once halfway through, or as soon as a beautiful brown crust has developed on the first side.
4. Take the pan off of the heat, and add everything else -- salt, thyme, sherry, vinegar -- shake the pan a bit, and then cover with foil and roast in the oven until completely cooked through. Depending on the size of your shallots, this can take anywhere from 25 to 40 minutes -- test with a knife every 5 minutes beginning at the 25-minute mark.
5. Serve warm.