



MAPLE-RUM ONIONS

INGREDIENTS

- 1 lb sweet onion (such as Vidalia), cut in half, stem to root; then slice in 1/4-inch slices
- 2 Tbsp butter
- 1/4 c Sweet Chai
- 1/4 c rum

DIRECTIONS

- 1 In sauce pan, add onions and water to cover, bring to boil.
- 2 Simmer for about 5 minutes, onions should still be crunchy.
- 3 Drain.
- 4 In skillet melt butter, add Sweet Chai and rum over low heat.
- 5 Add onions and cook until well glazed.
- 6 Stir frequently for 5-8 minutes.

YIELD *4 servings*