

Yum! 12-24-00

2 mom + dad

# THE ULTIMATE BAKED ONION

of stuffing!

Very good 2 Arborio rice

Serves 4

2 Jim, Judy, Don + Gail  
8/99

*This dish makes a delicious companion for salmon or chicken. One year at our annual Northwest Wine Auction dinner, I served these onions as an accompaniment to poached king salmon set in a pool of beurre blanc.*

- 4 large onions
- 2 tablespoons olive oil
- Reserved onion centers, chopped
- 1 fennel bulb, finely diced
- 1 red bell pepper, finely diced
- 1 teaspoon dry mustard
- 2 garlic cloves, minced
- 2 tablespoons dry white wine
- 4 - 6 cups chicken stock, as needed (see page 167)
- 1 1/2 cups Arborio rice or short-grain white rice
- 1/2 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh Italian parsley
- Salt to taste
- 1 tablespoon butter
- 1 pound fresh chanterelles or other edible wild mushrooms, sliced
- 1/2 cup freshly grated Parmesan cheese

Meanwhile, heat the olive oil in a large, heavy saucepan over medium-high heat. When the oil is hot, stir in the chopped onions, fennel, red pepper, dry mustard and garlic. Cook, stirring often, until the vegetables are very soft, about 10 minutes. Stir in the wine and 1 cup of the chicken stock. Simmer the mixture for 3 minutes. Add the rice, stirring well, until the liquid is absorbed. Add 1 cup stock and continue stirring until the liquid is absorbed. Continue adding stock, 1 cup at a time, until the rice softens but still retains a slight firmness. Remove from the heat. Fold in the thyme, parsley and salt.

Heat the butter in a small skillet over medium-high heat. Add the mushrooms and cook quickly until softened, 3 to 5 minutes. Stir the mushrooms into the rice. Stuff the onions with the rice mixture, packing firmly and mounding in a dome over the top of the onion. Place the stuffed onions in a baking pan and pour 1 1/2 cups chicken stock around and over the onions (add water or white wine to stock if necessary to get enough liquid). Cover the onions and bake for 20 minutes, or until heated through. Top with grated Parmesan cheese.

Preheat oven to 350°F. Peel the onions and slice each one in half horizontally. Trim the bottoms so the onions sit flat. Scoop out the center portion of each onion half and reserve. Set the onions in a baking pan and fill the pan with 1/2 inch of water. Cover the pan and bake the onions for 20 minutes, or until tender. Remove the onions from the pan and set aside to cool.

12-26-17 Gumbo dinner 2 Jett + Scott - YUM!  
12-26-18 Prime rib 2 Roy, Jan + Scott - for Scott! :)