



# FUSTINI'S<sup>®</sup>

## Onion and Herb Agrodolce Sauce

### Ingredients

- 3 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 6 shallots, halved lengthwise, root ends trimmed and left intact
- 10 ounces cipollini onions, halved lengthwise, root ends trimmed and left intact
- 2 teaspoons finely chopped garlic
- 1 cup red wine
- 1 15-ounce pearl onions, thawed, drained
- 1/2 cup [Fustini's Rosemary Garlic agrodolce](#)
- 1/2 tablespoon fresh rosemary, plus more for garnish
- 1 tablespoon butter
- 1 1/2 teaspoons kosher salt
- 1/2 cup quartered dried prunes

### Sharon's Hint

A great sauce for pork, steak, chicken or lamb.

### Directions

#### Step 1.

Heat olive oil in a large skillet over medium-high heat. Add shallots and cipollini onions; cook, undisturbed, until bottoms are lightly browned, 3 to 4 minutes. Shake pan to loosen; cook, stirring occasionally, until tender when pierced with a knife. Add garlic; cook, stirring constantly, until fragrant, about 30 seconds. Remove from heat. Pour wine into the skillet, scraping the bottom of the skillet to loosen browned bits. Stir in pearl onions, agrodolce, rosemary and salt. Bring mixture to a boil over high. Reduce heat to medium; simmer, stirring often until onions are lightly glazed, 5 to 7 minutes, adding prunes during the last 2 minutes of cooking. Turn off heat, add butter and swirl to thicken the sauce. Transfer to a serving bowl; garnish with fresh rosemary.