

# Pearl Onions in Cream Sauce

Amount	Measure	Ingredient - Preparation Method
10	ounces	Pearl Onions
3	tablespoons	butter
3	tablespoons	flour
1 1/2	cups	milk - heated
2	tablespoons	cream sherry
1	drop	tabasco sauce
1	dash	ground nutmeg
		white pepper
		salt
		parsley - chopped

Drop peeled onions in boiling water. Cook for 10 minutes.

Melt butter over med-high heat. Add flour until all butter is absorbed, stirring with wire whisk.

Turn heat down to low, add milk slowly while stirring.

Add sherry, tabasco sauce nutmeg pepper and salt. Fold in cooked onions and cook well.