

## Sweet Onion Braise with Fingerling Potatoes

*Adapted from Annie Wayte*

Time: 1 hour 20 minutes

For the stock:

1½ teaspoons extra virgin olive oil  
1 large yellow onion, coarsely chopped  
2 shallots, coarsely chopped  
1 leek, trimmed, cleaned and coarsely chopped  
3 garlic cloves, smashed  
Sea salt  
4 cups vegetable stock (or water and a sprig of thyme)

For the potatoes:

1 pound unpeeled small waxy fingerling potatoes, such as Russian banana  
1 garlic clove, smashed  
Sea salt

For the braise:

2 pounds mixed onions (red, white or yellow), shallots, scallions, pearl or cipollini onions, leeks and garlic cloves to taste  
2 tablespoons extra virgin olive oil  
Sea salt and freshly ground black pepper  
1/3 cup Cerignola or other large green olives, pitted and cut into strips  
1½ tablespoons unsalted butter  
1 cup baby spinach leaves.

1. For stock: In a deep saucepan over medium heat, combine olive oil, onion, shallots, leek and garlic. Add a pinch of salt and sauté until softened but not browned, about 10 minutes. Add stock and bring to a boil, ladling off any scum that rises to surface. Reduce heat to low. Simmer for 25 minutes, strain (discarding vegetables), and reserve stock. While stock simmers, prepare potatoes.
2. For potatoes: Place potatoes in a medium saucepan and cover with water. Add garlic and a generous pinch of salt. Bring to a boil, then reduce heat and simmer until just tender, about 20 minutes. Drain, cool and peel. Halve potatoes and set aside.
3. For braise: Peel large onions and slice ¼ inch thick. Peel and halve shallots and garlic cloves. Trim scallions and leave whole. Peel and trim pearl and cipollini onions and leave whole. Trim off green ends of leeks and cut in half through the root, leaving enough of the root so it holds together. Wash leeks thoroughly.
4. Place a large sauté pan over medium-high heat. When hot, add 1 tablespoon olive oil. Add sliced onions, scallions and leeks. Sauté until golden brown, about 10 minutes.

Transfer to a bowl and set aside. Add remaining tablespoon olive oil to pan, and sauté shallots, garlic, pearl onions and cipollini until golden brown, about 10 minutes.

5. Add 1 cup reserved stock (or just enough to barely reach top of onions) and season with salt and pepper to taste. Cover and simmer for about 10 minutes. Return sliced onions and scallions to pan. Continue to simmer, adding more stock as necessary, until shallots are very tender. Add leeks, potatoes and olives and simmer until heated through, about 5 minutes. Add butter and stir until broth has thickened slightly. Stir in spinach leaves. Serve hot.

Yield: 4 servings.