

Sweet Onion Soubise

Recipe by Rick Stack, Sourwood Café (Marble Hill, GA)

This is a sauce that literally pairs well with nearly everything! Plus, it can keep in the fridge for up to 10 days.

2 quarts thinly sliced Vidalia onions (Sliced on mandolin, if possible)

1 pound salted butter

1 cup heavy cream

Curry powder to taste

1. Melt the butter in a saucepan. Be careful not to allow the butter to brown.
2. Add the onions over low-medium heat, constantly stirring to avoid browning. Reduce the heat as the onions begin to soften. We are essentially poaching the onions in the butter. Lightly salt throughout this process. It aids in bringing out the natural sugars and, if done properly, it eliminates the need to salt the final sauce.
3. When the onions have been steeped in butter for a sufficient period of time (they should be fully softened and malleable), add the heavy cream and simmer for four to six minutes, stirring frequently.
4. Using a food processor, emulsify the ingredients. During this process, add curry powder to taste. You can use as little or as much as you like. I opt for a sauce that accrues a pale lemon yellow caste. At this low level of curry, most people won't be able to discern exactly which spice is being used. If you love curry, then more is acceptable, as long as it doesn't overwhelm the sweet onion component.
5. Now for the fun part! Heat the sauce as a condiment for any flakey fish. This could be halibut, freshwater rainbow or brook trout, or even salmon!
6. The sauce can be refrigerated and lasts for a week to ten days.
7. Other uses: A great accompaniment to steamed asparagus or zucchini. Use as a dip for artichokes. Works well with veal cutlets or pork tenderloin. It can finish a simple omelet. Top fresh oysters with the sauce, grate some fresh asiago or grana Padano cheese and place under broiler. The options are endless!