

WHOLE ROASTED SHALLOTS (SERVES 8)

INGREDIENTS:

2 ½ pounds shallots
Extra virgin olive oil, canola oil,
or vegetable oil
Salt and pepper

DIRECTIONS:

1. Preheat oven to 425°F. Line a baking sheet with foil or parchment paper.
2. Wash and dry the shallots. Trim the tops of the shallots and shave off the dirty root ends, being careful to leave the root intact. (This will help hold the shallot together when it cooks.)
3. Arrange shallots in a single layer on prepared baking sheet. Drizzle lightly with oil and roll around to coat.
4. Roast shallots in the oven until they are tender, usually around 30 minutes, although sometimes longer for very large shallots.
5. When shallots are cool enough to handle, slide the shallots out of their skins by squeezing them; they should pop right out. Season to taste with salt and pepper and serve.

TIPS:

- Roasting shallots in their skin makes prep super easy. When they're done cooking, the shallots slide right out of the skins.
- Note: if shallots seem extremely dirty, it's probably best to peel them before cooking.