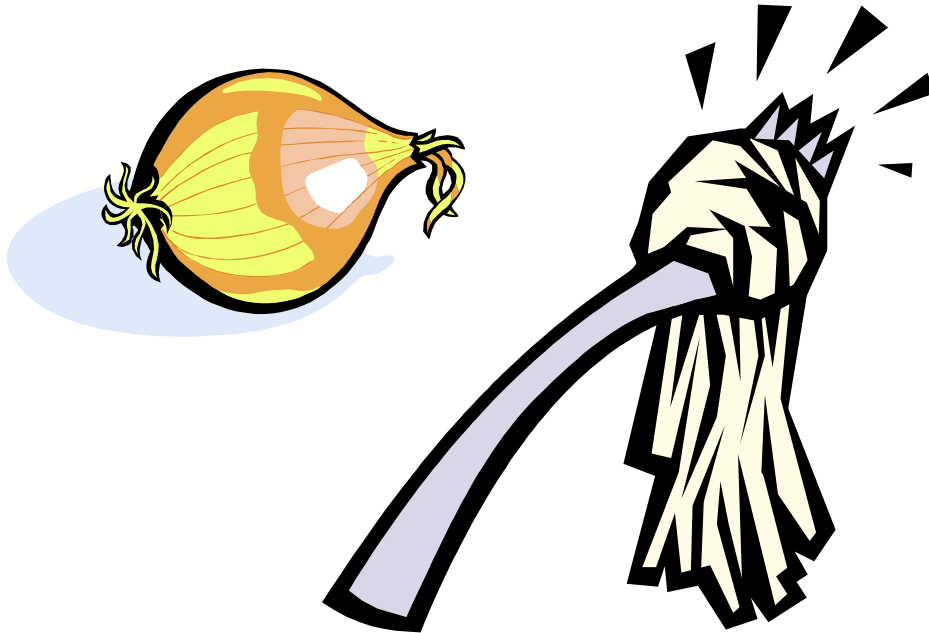


PASTA WITH ONION SAUCE



6 CUPS THINLY SLICED RED AND YELLOW ONIONS
6 TBSP OLIVE OIL
1/2 CUP WHITE COOKING WINE
2 TBSP CHOPPED PARSELY
SALT AND PEPPER TO TASTE
1 LB IMPORTED SEMOLINA PASTA
1/3 CUP GRATED PARMESAN CHEESE <OPTIONAL>

*** IN A LARGE PAN, SAUTE' ONIONS IN OLIVE OIL OVER LOW HEAT. COVER AND COOK FOR 45 MINUTES ON VERY LOWEST SETTING SO THAT ONIONS SLOWLY BRAISE. UNCOVER PAN. RAISE HEAT TO MEDIUM-HIGH, UNTIL ONIONS TURN DARK GOLD. DO NOT BURN. ADD SALT AND PEPPER TO TASTE. ADD WHITE COOKING WINE. TURN UP HEAT AND STIR UNTIL WINE EVAPORATES. ADD PARSELY AND MIX WELL. SERVE OVER HOT PASTA, SUCH AS THIN LINGUINE OR SPAGHETTI. SPRINKLE WITH PARMESAN, IF DESIRED. SERVES FOUR. ***

6 CUPS THINLY SLICED RED AND YELLOW
ONIONS
6 TBSP OLIVE OIL
1/2 CUP DRY WHITE WINE
2 TBSP CHOPPED PARSELY

SALT AND PEPPER TO TASTE
1 LB IMPORTED SEMOLINA PASTA
1/3 CUP GRATED PARMESAN CHEESE
<OPTIONAL>

*** IN A LARGE PAN, SAUTE' ONIONS IN OLIVE OIL OVER LOW HEAT. COVER AND COOK FOR 45 MINUTES ON VERY LOWEST SETTING SO THAT ONIONS SLOWLY BRAISE. UNCOVER PAN. RAISE HEAT TO MEDIUM-HIGH, UNTIL ONIONS TURN DARK GOLD. DO NOT BURN. ADD SALT AND PEPPER TO TASTE. ADD WHITE WINE. TURN UP HEAT AND STIR UNTIL WINE EVAPORATES. ADD PARSELY AND MIX WELL. SERVE OVER HOT PASTA, SUCH AS THIN LINGUINE OR SPAGHETTI. SPRINKLE WITH PARMEASON, IF DESIRED. SERVES FOUR. ***

