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▶▶▶ June 2015 ◀◀◀

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## ***Jumbo Prawns and Balsamic-Orange Onions***

- 2 Large onions, sweet, sliced
- 2 Tbsp oil, olive, extra-virgin
- 1 Tsp salt, Kosher
- 1 Tsp orange peel (zest), grated
- 1 Medium orange(s), juice of
- 2 Tbsp vinegar, balsamic
- 1 Tsp rosemary, fresh, finely chopped
- 1 Pinch pepper, red, crushed
- 12 Large shrimp, raw, (6-8 per pound), peeled and deveined
- 1/4 Cup scallions (green onions), sliced

- 1) Preheat oven to 400° F.
- 2) Toss onions, oil and salt in a 9-by-13-inch baking pan until coated. Cover with foil. Bake until softened and juicy, about 45 minutes.
- 3) Remove foil, stir and continue baking, uncovered, until the onions around the edges of the pan are lightly golden, 25 to 30 minutes.
- 4) Stir in orange zest, orange juice, vinegar, rosemary and crushed red pepper. Bake until most of the liquid has evaporated, about 30 minutes.
- 5) Stir in shrimp and bake until cooked through, 20 to 25 minutes. Stir in scallion greens and serve.

Makes 4 Servings

