



honey glazed shallots

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400gms shallots, peeled - 5 tablespoons sunflower oil. - 2inch piece fresh ginger finely grated. - 5 tablesoons clear honey

Instructions

bring a pan of water to the boil. As soon at it hits boiling, turn off and add the whole, peeled shallots. Steep for 4-5 mins. Drain and refresh under cold water. Allow to cool and drain completely. Add oil to a wok and bring to smoking. Add shallots and toss for 3-4 mins, or until they caramelize. Add ginger and honey. Toss until shallots are coated. Can be served immediately, or left to cool and served "tapas" style.