



Baby Pea Greens with Red Wine Dressing & Ember Roasted Onions

Ingredients:

1 pound baby pea greens, washed and dried
3 medium red onions (skin on) soaked in water for 15 minutes
1 cup red wine reduced to 2 TBS
2 TBS vegetable oil
pinch of salt

Procedure:

1. Place the onions in a bed of embers away from the center of the fire where they can be easily accessed. Turn them every 5 minutes until they are soft all the way through (20-30 minutes). The outside will get very charred during this process.
2. Remove any badly burned layers and slice thinly. Reserve.
3. Combine the reduced wine and oil and heat just before serving.
4. Toss with the pea greens, onions, and salt and serve immediately.

Serves 4