

## Rosemary Linguine with Caramelized Onions and Walnuts

Serve 2-4

The Greens Cook Book, p. 184-185

Fresh pasta

½ cup walnuts, freshly cracked

4 large red onions

2 tablespoons butter

2 tablespoons virgin olive oil

2 bay leaves

½ teaspoon rosemary, chopped

1 teaspoon dried sage or 2 teaspoons fresh sage leaves, roughly chopped, or 4 thyme branches or ¼ tablespoons dried thyme

1 teaspoon salt

1 clove garlic, finely chopped or mashed in a mortar

½ cup dry white wine (HdeH white vermouth is fine)

1 cup water

1 tablespoon walnut oil

Pepper

¾ gruyere cheese, grated

Parmesan

1. Preheat the oven to 350F. Roast the walnuts for 5-7 minutes, until they smell toasted, Chop them into small pieces. (HdeH can do this over the oven in a skillet)
2. Quarter the onions and slice them crosswise as thinly and as close to the same size as possible so that they will cook evenly. Warm the butter and the olive oil slowly in a wide skillet with the bay leaves, rosemary, and sage or thyme to bring out the flavor of the herbs
3. When the butter and oil are hot and the herbs are fragrant, add the onions and the salt. Stir well and coat the onions thoroughly with the butter and oil; then cook slowly over low heat, stirring occasionally for 15-20 minutes, then frequently until they are deep golden-brown. While cooking the onions, be sure that none are left stuck to the upper sides of the pan, where they will dry out and burn.
4. Once the onions are caramelized, add the garlic and the wine. Raise the heat slightly and cook until the wine is reduced to a syrupy consistency; then add the water and the walnut oil. Stir well, and cook slowly until it is reduced by about one third, leaving enough liquid to form a little sauce. Add more water if necessary, and season to taste with salt and freshly ground black pepper.
5. Salt the boiling water and cook the pasta; then scoop it out. Add it to the onion along with half the walnuts and the Gruyere cheese. Too well to mix everything; then serve on heated plates with the rest of the walnuts on top.
6. Pass the Parmesan for those who wish it. This is a pasta with strong, rich tastes.