

Canadian Bacon with Three-Tier Onion Sauce

Served:4

Preparation time: 20 minutes

Total time: 20 minutes

Ingredients

½ cup Canadian Bacon, finely chopped

1 large white onion, sliced into slithers

1 leek, white and light colored part only, discard any tough leaves, thinly sliced, and well rinsed

4 shallots, thinly sliced

¼ cup white drinking wine

4 Tbsp. butter or margarine

4 Tbsp. olive oil

Salt and pepper to taste

Directions

Add 2 Tbsp. olive oil to a sauté pan. Sauté the bacon for about 7 minutes. Remove from the pan and keep warm. In the same pan add 2 Tbsp. of olive oil to the pan. Add the leeks, and sauté about 5 minutes over medium heat. Add in the white sliced onion and keep on sautéing for about 6 minutes more. Add a Tbsp. of olive oil if needed. Add in the shallots.

The onion mixture will start to stick to the pan. When this happens, pour in the white wine to deglaze the pan.

After the wine has mostly evaporated, turn the heat down to low and add the remaining olive oil and butter. Add the Canadian bacon back into the pan. Season with salt and pepper.

This may be served with a pound of cooked pasta. Or cooked rice, or topped over grilled meats.

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