

**GLAZED PEARL ONIONS** – adapted slightly from *Taste of Home*, March 2011  
*The Cooks Next Door*

1 package (16 ounces) frozen pearl onions, thawed  
2 tablespoons butter  
2 tablespoons brown sugar  
1 tablespoon Dijon mustard  
2 tablespoons minced fresh parsley

In a large skillet, saute onions in butter until tender. Add brown sugar and mustard; cook 2 minutes longer. Sprinkle with parsley. 6 servings.