Elizabethan Onion sauce
Yields 1 and half cups

From www.Seatofmars.com
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2 cups of minced Onions
Quarter of a teaspoon finely minced Lemon peel
2 tablespoons of dry white wine
1 and half cups of Orange juice
2 Tablespoons of bread crumbs
Salt and pepper to taste

1) In a heavy saucepan combine all ingredients except bread crumbs salt and pepper
2) Bring to a boil then reduce the heat to a simmer for 10 minutes stirring occasionally
3) Add breadcrumbs, salt and pepper to taste.
4) Simmer for 2 more minutes
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