

Marvin Korman's Sweet Onion Rolls

Adapted by Judy Matthews

1 Tablespoon plus 1 teaspoon instant yeast
1 cup warm water
¼ cup plus 1 teaspoon sugar
2 whole eggs
1 egg yolk
¾ cup warm water
¾ teaspoon salt
3 tablespoons butter or margarine or olive oil
2¾ – 3 cups unbleached flour or bread flour
1½ onions
1 tablespoon vegetable oil
2½ Tablespoons poppy seeds

1. In a glass measuring cup,, sprinkle yeast in ¾ cups water. Add 1 teaspoon sugar and let rest for five minutes.
2. Meanwhile, using a large bowl, beat together one whole egg and one egg yolk. Add remaining ¼ cup sugar and salt and soft butter and mix together. Add this to yeast mixture. Then add one cup flour and mix. Add two more cups of flour, a cup at a time.
3. Sprinkle a handful of flour on a flat surface. Place the dough on the flat surface and knead for a few minutes. The dough will become smooth and pleasantly soft.
4. Grease the bowl with one tablespoon of butter or oil and place the dough in the bowl. Cover with plastic or a towel and allow dough to rise in a warm place until doubled (about 1½ hours). Dough can be refrigerated for up to 24 hours.
5. Punch dough down gently and knead briefly. Divide the dough in half. Divide each half into four pieces so that you have a total of eight pieces.
6. Shape each piece into a ball. Place the balls on a baking sheet with parchment paper and a smattering of cornmeal, leaving 3 inches between each. When placing the dough in the pan, press down with your knuckles to make a hollow in the center of each ball. Cover and let rise for about 20-25 minutes.
7. Preheat the oven to 400 degrees.
8. Meanwhile, peel the onions and chop finely, to make about 1½ cups. Heat oil in a skillet and add the onions with 1 Tablespoon of water. Add more water if the pan gets dry. Cook until onions are translucent, then drain and discard liquid.
9. Punch down rolls with your knuckles. The indentation should be about 1½ inches in diameter. Fill the hollow of each roll with 2 Tablespoons of cooked onions.
10. Make an egg wash with one egg and one tablespoon of water and brush each roll with the mixture. Sprinkle poppy seeds over each.
11. Put about 6 ice cubes into an empty pan in the bottom of the oven. Place the rolls in the oven and adjust heat to 375 degrees. Bake for 20-25 minutes or until rolls are golden brown. Place on racks to cool