Baked Vidalia Onion

Description

Take that sweet onion, stuff it with some goodies, wrap it in bacon and bake it, and it makes a terrific side dish for backyard barbecued chicken, grilled steaks or even burgers. These onions have been everywhere in some form the past few years and I love them as an addition to the cookout menu.

Summary

Yield: 10
Prep Time: 5 minutes
Category: Vegetables
Cuisine: American
Tags: Football

Ingredients

- 1 small vidalia onion
- 1 clove garlic
- 2 tsp butter
- 2 tsp balsamic vinegar
- 2 slice bacon

Instructions

If preparing in the oven, preheat oven to 350 degree F.

Trim and peel the onion but leave the root intact.

Cut a very thin sliver off of the root end if you need to level the onion so it will stand upright.

Cut about a 1 inch core out of the top of the onion

Baked Vidalia Onion

Peel one clove of garlic and cut into slivers

Stuff as much as you can into each onion.

Place the onion onto a square of foil large enough to wrap around the onion and enclose the top.

Double wrap if cooking on the grill.

Drizzle the top with balsamic vinegar.

Place about 2 teaspoons of butter into the center of each onion.

Season lightly with salt, pepper and Cajun seasoning.

Wrap onion with one slice of thin bacon, then another slice, securing with a toothpick if needed.

Bring the sides of the foil up and twist the tops to seal.

Place onto a hot grill or bake on a tray in a preheated 350 degree F oven for 1 hour.

Carefully open the tops of the packets and return to the oven for 20 minutes to crisp up the bacon.

Serve as is in the packets, one per person, or use a spatula to remove onion to a serving platter, pouring the juices over the top.

Baked Vidalia Onion

Notes

Cook's Notes:

Any variety of sweet onion from your region will work, but don't try to substitute a regular yellow onion. It will be far too harsh and you'll be disappointed. Okay to use larger Vidalias - just check for tenderness as you'll just likely need to go a little longer on time. Serve one per person, or can also cut larger onions into halves or quarters and place sections on a serving dish.