Roasted Vidalia Onions

Description

Roasted in the oven or on the grill, these onions are simple and tasty. They taste like French onion soup, and smell great.

Summary

Yield: 2
Prep Time: 45 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 2 Vidalia Onions
- 2 tbsp butter
- 2 cubes beef bouillon
- 2 dashes salt, pepper and paprika

Instructions

Preheat oven to 400°

Peel and core onions, then slice halfway through.

Place onions on sections of aluminum foil large enough to wrap them completely.

Place a bouillon cube in the center of each onion; place pat of butter on top.

Season with salt, pepper, and paprika. Easy on the salt.

Wrap the onions in foil.

Roast in preheated oven for 30 minutes.

Notes

for an added treat, place a slice of swiss cheese on each onion before you remove it from the oven. wait until it has started to melt before removing from the oven.