Roasted Videlia Onions

Description

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



Summary

Yield: 2
Prep Time: 1 hour
Category: Side Dish
Cuisine: American

Ingredients

- 2 Vidalia Onions
- 2 tbsp butter
- 2 bouillon cubes
- 2 dash pepper
- 2 dash paprika

Instructions

Preheat oven to 400 degrees F (200 degrees C).

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. Wrap the onions in foil.

Roast in preheated oven for 55 minutes.

Notes

Can add a few shakes of tabasco