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.

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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.