



ROASTED VIDALIA ONIONS

2 Vidalia onions
2 tbsp butter
2 cubes beef bouillon
2 dashes salt

2 dashes pepper
2 dashes ground paprika

INSTRUCTIONS

Preheat oven to 400 degrees. Peel and core onions, then slice halfway through. Place onion 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 45 to 50 minutes or until soft, depending on the size of the onion. You might also wrap each onion with a slice of bacon before wrapping in foil. Roasted in the oven or on the grill, these onions are simple to make, taste like french onion soup, and smell great! Serves 2



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