

Uncle Wilson's Grilled Onions

From Trisha Yearwood on Food Network

Recipe adapted from *Georgia Cooking from an Oklahoma Kitchen* (c) Clarkson Potter 2008



6 large sweet onions, such as Vidalia, Walla Walla, or Texas Noonday

12 strips bacon

2 tablespoons butter

Salt and pepper

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

If onions are smaller, use less bacon (about 1 1/2 slices per onion) and secure with 3 toothpicks if needed.

1. Peel and wash the onions. With the point of a small, sharp knife, cut a 1-inch core from the top of each onion and make shallow slits in a circle around the top. Wrap 2 slices of bacon horizontally around each onion, and secure them with toothpicks. Push toothpicks deep into onion. Put 1 teaspoon of butter in each core. Season with salt and pepper.

2. Place each onion on a square of aluminum foil and bring the edges together at the top, leaving a small opening for steam to escape. Put the foil-wrapped onions on the grill and cook for 1 hour, or until the onions are tender when pierced with the tip of a knife. You can also bake in the oven at 350 degrees F for 1 hour to 1 hour 15 minutes. Cool the onions for a few minutes then unwrap, REMOVE TOOTHPICKS and cut into quarters to serve.

Per Serving (excluding unknown items): 74 Calories; 5g Fat (61.0% calories from fat); 3g Protein; 5g Carbohydrate; 1g Dietary Fiber; 11mg Cholesterol; 122mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 1 Fat.