

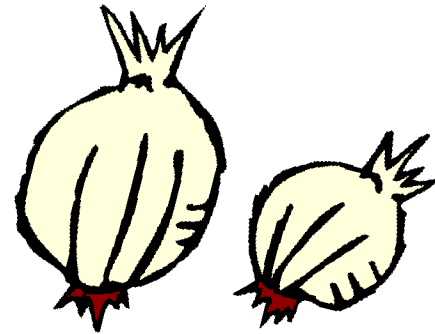


***Instead of the oven,,
try using the barbeque!
It does take almost an
hour, but these onions
are worth the wait!***



Whole Roasted Onions

**6 whole onions
6 tablespoons butter or margarine
6 large beef boullion cubes
pepper to taste**



Preheat your oven to 350 degrees. Cut the ends off the onions and peel off the outer layers. Use a melon ball corer (if you have one), or a knife, cut a hole about 1/2 inch in diameter and about 1 inch deep into one of the ends of each cleaned onion.

Press a boullion cube into each onion hole and then push about a tablespoon of butter or margarine in after it, sealing it in. Pepper the onions. Wrap the whole onion in foil, stuffed side up and place in a baking dish.

Place onions into the preheated oven for about 45-60 minutes. The cooking time will vary with the size of the onions you choose. You can tell when they are done by gently squeezing them. When they feel soft to the touch, remove them and set aside to cool a little. Great compliment to a juicy steak!