

Noreen's Kitchen

Sunday Onions

Ingredients

Serves 4 adjust to suit your needs

4 large Vidalia or Walla Walla Onions
8 tablespoons butter, cut into pats

4 beef bullion cubes (I prefer Knorr Brand)
Cracked black pepper to taste

Step by Step Instructions

Slice off the top of each onion and peel down to the nicest layer.

Use a paring knife to cut a cone out of the center of each onion from the cut side.

Make sure the area you hollow out is large enough to accommodate the filling.

Crumble one bullion cube into the center of the onion.

Top with 2 pats of butter.

Sprinkle liberally with cracked black pepper.

Wrap each onion in two layers of aluminum foil and seal tightly.

Nestle the onions directly into the hot coals of the barbecue grill and allow to remain there, undisturbed for 30 minutes.

Remove from the hot coals to a sheet pan.

Allow to cool for 10 minutes before unwrapping.

Enjoy!