

# ***Baked Idaho-E Oregon Onions with Variety of Sauces***

Yield: 4 Servings (8 to 10 oz. each)

## INGREDIENTS

4 medium Idaho-E Oregon Onions

Salt and pepper

Butter

Topping of Choice (See recipes below)

## METHOD

Peel onions. Slash tops of onions in an X. Place each onion on a square of foil. Sprinkle with salt and pepper. Dot with butter. Wrap tightly. Bake at 350° for 60 minutes or until tender. Remove foil and spread onions open. Spoon on topping of choice or sauce.

## IN THE SKIN METHOD

Place whole, unpeeled onions in a baking dish. Bake in 350° oven for 45 to 50 minutes or until tender. Slash tops and serve as directed above.

## MICROWAVE METHOD

Prick whole, unpeeled onions with a fork. Or, slash peeled onions. Arrange in microwave proof baking dish. Cover and microwave on High for 8 to 10 minutes or until tender. Rotate onions after 4 minutes. Serve as directed above.

## PICK-YOUR-OWN-TOPPING

Set out dishes of one or more of the following: Sour cream, bacon bits, grated Parmesan cheese, chopped