

Barbecued IEO Onions

Yield: 24 (2 slice) Servings

Ingredients

6 Jumbo Idaho-E. Oregon yellow onions, cut in 1/4-inch slices

3 C Bottled barbecue sauce

1/2 C Red wine

1/3 C Minced garlic

1 C Chopped fresh parsley, packed

1 T Dried thyme

Method

Arrange onion slices on spray-coated baking sheets. Combine barbecue sauce, wine, garlic, parsley, and thyme; pour evenly over onions.

Bake at 400 degrees F until tender, about 20 to 25 minutes.

To serve, portion about 1/2 C onions and sauce over or alongside burgers, sliced beef for sandwiches, grilled pork chops, or chicken.

Sweet-sour variation: Substitute prepared sweet-sour sauce for barbecue sauce, rice wine vinegar for red wine, and sliced green onions for parsley. Delete thyme. Prepare as directed above.