



Baked Walla Walla Onions

A recreation of a dish I ate in Walla Walla....where onions are the star of every dish. This makes a great condiment for grilled bread, a side dish for grilled steak, or an appetizer.

4 pieces parchment paper
4 large Walla Walla onions
Melted butter, for brushing the parchment
2 - 3 cloves of garlic, minced
4 tablespoons cold unsalted butter, cut into four pieces
4 tablespoons balsamic or sherry vinegar
2 tablespoons EVOO
Salt
Freshly ground black pepper
Grilled bread, for serving

Preheat the oven to 350°F. Butter a 9" x 13" pan and 4 pieces of parchment paper. Cut a slice from the base of each onion so it stands firmly upright, and cut off the top of the onion. Make an "X" in the top of the onion with a sharp knife. "Open" the onion slightly, leaving the skin of the onion intact. Place each onion on a square of parchment paper. Divide the minced garlic between the centers of each onion and put one piece of butter on top of the garlic.

Season the onions lightly with salt and pepper to taste. Whisk the oil and vinegar together and drizzle over the onions. Fold the paper over the top of each onion and place them in the baking dish. Cover the top of the dish with foil. Bake the onions for 50 minutes. Remove the foil and bake for another 15-20 minutes, or until a knife can be inserted easily into the top of the wrapped onions, and they "give" easily.

Unwrap the onions carefully and place on individual plates; discard the outer layer. Spoon some of the liquid from the parcels over the top. Serve hot with grilled bread.