

# Great Grilling

## Know Your Onions

(NAPSA)—Onions are in full bloom this spring and summer. So, don't limit your grilling to just the entrée. This easy, delicious and beautiful side dish will add a fresh twist to your next meal.



### GRILLED ONION BLOOM

**1 2½ to 3½-inch yellow onion**

**½ to 1 tablespoon butter**

**½ to 1 teaspoon dried thyme or oregano**

**¼ to ½ teaspoon dried rosemary, crumbled**

**Cut ½-inch off the top of onion; peel. Cut onion into 12-16 vertical wedges, leaving root base intact. Set onion on 12x10-inch foil sheet. Top onion with butter, thyme or oregano and rosemary. Add salt and pepper if desired. Wrap foil around onion, pinching edges together tightly. Place foil packages on rack over medium heat in barbeque grill and grill for 25-35 minutes or until juicy and tender. Makes 1 onion.**

For more recipes, send a stamped, self-addressed, business-size envelope to the National Onion Association, Department T, 822 7th Street, Suite 510, Greeley, CO 80631 or see [www.onions-usa.org](http://www.onions-usa.org).