

VIDALIA® Onions Star On The Grill Or In The Oven

Roasting Boosts Sweet Disposition Of Georgia's Finest

(NAPSA)—There's nothing half-baked about this idea. That's because putting sweet Vidalia Onions (www.vidaliaonion.org) in the oven or on the grill is a perfect way to bring out their fragrant sweetness. And just think—these softball size beauties are already the sweetest and juiciest onions around.

Because of their extraordinary mildness, Vidalia Onions are one of the most versatile of onions. Try them raw in sandwiches or salads. Toss a few on the grill (read on and we'll tell you how). But whatever you do, do it soon. Vidalia Onions—those designer onions from the great state of Georgia—are in peak season from May through September, just in time for Cinco de Mayo fiestas, summertime outdoor cookouts and Labor Day bashes. Ask your grocer to get 'em while they're hot. (Make that sweet!)

If you'd like more Vidalia Onion recipes along with information about their nutritional value and potential health benefits, send a SASE to: Vidalia Onion Committee, P.O. Box 1609, Vidalia, Georgia 30475 or log on to www.vidaliaonion.org.

Easy-Does-It Vidalia Onions Baked or Grilled

2 Vidalia Onions, peeled
2 tablespoons white wine
1 tablespoon butter, melted
1 tablespoon balsamic
vinegar (do not substitute)
1 teaspoon chopped fresh
parsley OR ¼ teaspoon
desired dried herbs such
as thyme, basil, marjoram
or Fine Herbes
Salt and freshly ground
pepper to taste



Whether roasted or grilled, Vidalia Onions are the star of the meal with this easy-does-it side dish recipe. Only the cook knows how simple it is.

Cut tops and bottoms off the onions and place in the bottom of a 2- to 3-quart covered casserole. Combine wine, butter, vinegar and seasonings in a small bowl; pour over onions. Sprinkle with salt and pepper. Cover dish and bake in a preheated 375-degree oven 45 to 50 minutes or until onions are soft, basting with the liquid halfway through cooking time. Halve onions. Pour liquid over onions before serving. Makes four servings.

To Grill

Cut tops and bottoms off onions and cut into 1-inch thick slices; place in shallow

pan or plastic bag.

Combine 1 tablespoon olive oil (in place of butter) with wine, vinegar and desired seasonings; pour over onions and let marinate several hours.

Layer onions in a grill basket over medium-hot coals or carefully place slices directly onto grill.

Cook approximately 5 to 7 minutes or until streaked with brown, basting with marinade occasionally.

Carefully turn and cook until other side is browned and onion is soft. Season with salt and pepper to taste.