

Cooking Corner



Ravishing Roasted Onions

(NAPSA)—To bring out the savory, mouthwatering flavor of onions, try slow roasting. First, remove the skins of a medium onion, season with salt and pepper and place in a baking dish. Cover the dish and bake at 400 degrees for 1 hour or until onions are tender. To serve, cut onions in half and spoon remaining roasting juices over onions or serve with a simple Herb Butter Sauce.



Roasted onions make a delicious side dish with meat or as a vegetarian main dish.

HERB BUTTER SAUCE

In a small skillet, melt $\frac{1}{4}$ cup butter. Add $\frac{1}{4}$ cup packed fresh herb leaves (sage, thyme, oregano or marjoram). Cook, stirring over medium heat until butter begins to brown and the herbs are crispy. Be careful not to burn butter or herbs. Makes 8 servings.

For more recipes using onions, send a stamped, self-addressed business-size envelope to the National Onion Association, Department FF, 822 7th Street, Suite 510, Greeley, CO 80631. For additional information about onions, visit www.onions-usa.org.