

# Baked Onions

## Ingredients:

- Vidalia Onions or any other sweet onion
- Beef Bouillon Cubes (1 per onion)
- Butter
- Water

## Instructions:

1. In a baking pan, pour  $\frac{1}{4}$ " of water.
2. Peel onions, carve hole in center of onion, just large enough to hold a Bouillon cube.
3. Place onions in pan, put 1 beef bouillon cube in center of onion and place a slice of butter on top of each cube.
4. Cover pan and bake at 375 for approx. 45 mins or until fork tender. You can also bake in Microwave Oven.

Compliments of

[Farmsview.com](http://Farmsview.com)