

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.

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