

Baked or Grilled Onions

Chef Curt Groen, Groen Brothers Enterprises, Fort Collins, CO

Servings: 6

Ingredients:

6 medium sized Colorado Onions
6 tablespoons beef base or beef bullion
6 tablespoons butter

Instructions:

Peel onions. Cut off approximately 1/3 inch from top. Save the top piece for some other project. Cross cut the top of the larger piece about 1/2 inch deep. Spread butter on top of onion and sprinkle with beef base or bullion. Pack down. Wrap each onion with foil. Grill or bake at 350 degrees for 45 minutes to an hour.
Simple but good!