

The Wickhams' Special Onions

You will need sweet onions, such as Ailsa Craigs. Vidalia onions also would work.

Peel them and cut a cut out a small "well" in one end -- large enough for a beef bullion cube and about a tablespoon-size pat of butter.



Double wrap the onion with butter and bouillon cube in aluminum foil. Cook on the grill or in the oven (350 - 400) for at least 1 hour. Larger onions might take longer. To see if it is soft, squeeze the foil from the outside (use a pot holder).



Unwrap foil over a bowl and let onion and juices drop in the bowl. Use a knife and fork to cut up - it should cut like butter.

