



ROASTED ONION BOWLS

Ingredients

Onions as needed
Olive oil as needed



Method

Slice the top off each onion and 1/4" down. Carefully slice the onion bottom just enough that it stands up. Using a butter curler begin to hollow out onion in small circular motions. Be sure to leave 2-3 layers of onion around outside and stop 3/4" from the bottom. Rub each onion with olive oil and bake for 15 minutes at 325°. Cool until service.

Photo Courtesy of the Idaho-E. Oregon Onion Committee.