



Balsamic-Glazed Red Onions Recipe

If you love onions, here's a lighter side dish for the holidays. With the slightly sweet accent of balsamic vinegar, it goes well with poultry, beef or pork. And it takes just minutes to prepare!

Serves 4

FOR THE ONIONS:

4 medium red onions
2 Tbls olive oil
2 Tbls balsamic vinegar
1 Tbls plus 1 tsp chopped fresh oregano (or 1 tsp plus ½ tsp dried)
Pinch of salt and pepper

FOR THE BALSAMIC GLAZE:

1 Tbsp balsamic vinegar
1 tsp Dijon mustard
2 Tbsp olive oil

Preheat oven to 400°F. Peel off onion skins and, leaving the roots intact, slice the onions in half from tip to root. Slice each half into 4 wedges, cutting through the root so that the wedges stay intact.

Place the onions in a 1- to 1 ½-quart baking dish (9-inch round or oval, 8-inch square).

Cover the baking dish with foil and roast onions for 30 minutes. Remove foil and continue roasting the onions uncovered for 30 minutes longer.

In a small bowl, whisk the vinegar, mustard, salt and pepper. Slowly whisk in the olive oil. Pour the glaze over the onions, return the dish to the oven and cook for 10 minutes longer, or until the onions can be easily pierced with a knife. Sprinkle the remaining oregano over the onions and serve.

This recipe is courtesy of Simply Recipes. Please read the recipe here:
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