

# CARAMELIZED ONIONS ON A CHARCOAL GRILL

Thanks to Larry Weinberg, *BOWA Founder and Co-Chairman*



## INGREDIENTS

- 1 large sweet Vidalia onion peeled and sliced
- 1 1/2 tablespoons butter finely cubed
- 1 teaspoon beef bouillon powder
- 1 pinch garlic powder
- 1/8 teaspoon salt or to taste
- Fresh ground black pepper to taste



## RECIPE NOTE

For oven baking; place the sealed foil packets on a small jelly-roll sheet. Bake at 375 degrees for about 45 to 50 minutes.



## PREPARATION

1. Set outdoor grill to medium, or when using charcoal, use a two-zone fire, allowing for some areas of indirect heat on the grill. Charcoal is the preferred method.
2. After slicing the onions, put them back together with the slices running vertical. Place the onion slices on a large square of heavy-duty foil.
3. Dot the top of the wedges with butter cubes, then sprinkle with bouillon powder, garlic powder, salt and pepper.
4. Fold the foil square into a packet with the ends bunched together on the top. Allow air to escape on top, but butter not to run out of the foil.
5. Place on the periphery of the fire for indirect heat. Rotate occasionally to make sure that all sides face the flames a somewhat equal amount.
6. Cook for 45 minutes to 1 hour or until the onions are a deep golden brown. Open and stir the onions about halfway through to prevent burning, although having a few of the onions crisp makes for a better dish.
7. Serve as a side to any type of steak or mix into vegetables or mashed potatoes.