AGED BALSAMIC VINEGAR ONIONS

Last Modified: 11/21/2014

PREP: 45 Min COOK: 50 Min OVEN: 350

F EASY

QUA MEASURE INGREDIENT PROCESS 4 Medium White Onions Wedged OR AVY OTHER SWEET ONION YOU LIKE: Bermuda, Candy, Vidalia, Texas 1015, Walla WallaEtc. OR 8 Bermuda, Candy, Vidalia, Texas 1015, Walla WallaEtc. OR 8 Small Italian Red Onions (Very Eye Pleasing) Wedged 0R Mixture Of Any Or All Of The Above 1 1 1 Prinches Kosher Salt To Taste 1 t/- Pinches Kosher Salt To Taste 3 Tbsp Extra Virgin Olive Oil (EVOO) 1/4 Cup 1/4 Cup Aged Balsamic Vinegar (High Quality) 1 Tbsp Light Brown Sugar PREPARATION We choose medium sized or even smaller Onions because the internal layers will be thinner. Use a little caution with the amount of Balsamic Vinegar you use, the flavor EASILY becomes overloaded with Vinegar if you are not careful. Taste, taste, TASTE before you pour it over the Onions. OISH Use a little caution with the amount of Balsamic Vinegar you use, the flavor EASILY becomes overloaded with Vinegar if you are not careful. Taste, taste, TASTE befo	VEGETABL	ABLES		IAKES 6 SERVINGS	
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