

Baked Vidalia Onion

- Preheat oven to 425 degrees
- Slice Vidalia onions into THICK slices
- Place sliced onions in a suitable roasting pan
- Sprinkle Vidalias with Picual Extra Virgin Olive Oil, sea salt & black pepper
- Roast in oven (turning) until soft w/ browned edges
- Remove onion from roasting pan
- Add 2 TBSP 18 year Traditional Balsamic to the existing oil and juices remaining in the roasting pan
- Stir BALSAMIC VINEGAR and juices together
- Pour BALSAMIC/OIL mixture over baked onions
- Serve and enjoy!