



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Marinated Slow Roasted Onions**

**Serves 8**

#### **Ingredients**

Marinade:

- 1 cup water
- 1 cup red wine vinegar
- 2 tbsp brown sugar
- 1 tsp fresh rosemary chopped
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- pinch red pepper flakes optional
- 4 large white or yellow onions
- 4 tbsp butter
- 1 tsp fresh rosemary chopped

Blend marinade ingredients in small bowl and pour into a baking dish that will hold all 8 onion halves. I use 8x8" baking pan.

Trim the end of onions and cut horizontal (leaving skin on) and place wide side down in marinade. Marinate overnight covered in refrigerator.

Preheat oven to 400°F. Flip the onions over in the marinade and lay on the flat bottom of each side. Top each onion with 1/2 tablespoon of butter and remaining teaspoon of rosemary.

Roast in oven for 1 hour or until golden brown, basting once or twice during roasting. Remove from heat, spoon reduced sauce over and sprinkle with parsley or more fresh chopped rosemary. Remove outer skins before eating and serve.

Cook's Note:

Trims ends off onions, slice in half horizontally, keeping the skin on to hold shape and protect the outside as it later roasts.

***Credit: keviniscooking.com***