

## **Grilled Red Onions**

**SOURCE:** Southern Living, JUNE 2003

**If you've tried to grill onions only to have the rings separate, we have a solution. Insert a skewer through an onion slice to hold the rings together.**

### **INGREDIENTS:**

12 (8") wooden skewers  
3 medium red or sweet onions  
1 1/2 C dry white wine  
2-4 TBS butter or margarine, melted  
1 tsp chopped fresh thyme  
1/8 tsp pepper

### **DIRECTIONS:**

Insert 4 wooden skewers (1 at a time) through each onion about 1/2 inch apart to create horizontal segments. Cut onions into slices between skewers (leave skewers in place to hold onion slices together during marinating and cooking).

Place slices in a shallow container - add wine. Cover/chill 8 hours, turning occasionally - drain.

Melt butter in small saucepan - stir in thyme + pepper - brush onion slices with butter mixture, reserving some for basting.

Grill onions, covered with grill lid, over medium-high heat (350° F to 400° F) 6-10 minutes, turning and basting often with reserved butter mixture.

Yield: 6 servings