



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Onion**

Baked Onion

Ingredients

1 large Vidalia onion
1 Tbs Olive Oil
½ tsp chopped rosemary
Salt and cracked pepper to taste

Directions

Preheat your oven to 350F. Tear a section of foil large enough to wrap around the onion. Brush foil with a little of the olive oil. Slice the top end of the onion, then cut the outer layer of the onion away leaving the root end intact. Pour the remaining olive oil over the onion. Sprinkle with salt, cracked pepper, and chopped rosemary. Wrap onion with the foil and place on a baking sheet. Bake for 45 minutes until onion is tender and beautiful light golden-brown color.

*Feeling creative? After slicing the top of the onion and cutting away the outer layer, make 4 vertical cuts into the onion but do not cut all the way down. You want to stop before you get to the root end. Follow the remaining instructions in the recipe. Once the foil has cooled down enough to handle, open and gently push the onion sections back away from the center. What you have now is a beautiful onion lotus flower.