



Brandt's Baked Vidalia Onion

Ingredients

- Vidalia onions
- [Fustini's Medium SELECT olive oil](#)
- [Fustini's Pyramid Flake sea salt](#)
- black pepper
- 2 tablespoons [Fustini's 18 Year Traditional Balsamic](#)

Directions

Step 1.

Preheat oven to 425 degrees. Slice Vidalia onions into thick slices. Place sliced onions in a suitable roasting pan. Drizzle onion slices with Fustini's SELECT Olive Oil, sea salt and black pepper. Roast in oven, turning until soft with brown edges. Remove onion from roasting pan. Add 2 Tbsp Fustini's 18 Year Traditional balsamic to the existing oil and juices in the pan. Stir together to deglaze. Pour mixture over baked onions.