



OZ ONION PUDDING

8 cups onions, thinly sliced
8 Tbs. butter
1 Tbs. olive oil
1/4 cup dry vermouth
1 clove garlic, crushed
6 oz. French bread, cut into chunks
2 cups grated emmenthaler or Swiss cheese
3 eggs
2 cups half-and-half
sea salt
freshly ground black pepper

Preheat grill or smoker to approximately 350° (on gas grill turn all burners on high, then turn down to medium high when you put bread in the barbecue).

Melt 4 Tbs. butter with olive oil in a heavy cast iron pot. Add onions, cover and steam over low heat for 15 minutes.

Uncover the pot raise the heat to medium, and cook, stirring occasionally, until the onions caramelize and turn brown.

Pour in vermouth and boil until the liquid evaporates, stirring the whole time.

Take a cast iron pan and spray sides and bottoms thoroughly the garlic cooking spray.

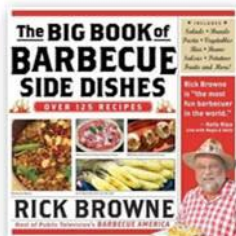
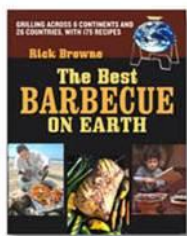
Mix bread and onions together, stirring well. Spread mix in cast iron pan. Melt remaining butter and pour over the bread-onion mixture. Sprinkle on the cheese.

Beat the eggs slightly and add the half and half, pouring the mixture evenly over the bread and cheese. Using spoon make sure liquid is infused into the bread mix..

Bake in barbecue grill using the indirect heat method for 30 to 40 minutes until puffed and golden. You can if you wish, place a water pan under the grill, at same level as coals.

Remove from heat and serve in large triangle pieces.

Serves 6



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