



SWEET ONION STEAKS WITH HONEY-MUSTARD

2 large Walla Walla, Vidalia, or Maui onions

1/2 cup olive oil

1/4 cup melted butter

Basting sauce:

1/2 cup mustard

1/2 cup honey

1 tablespoon summer savory

1 tablespoon Worcestershire sauce

Kosher salt

Fresh ground pepper

Pinch of paprika

Cut onions in 1/2" thick slices, mix butter and olive oil in small dish, and brush both sides of the onion steaks and grill alongside ribs, steaks or roasts on hot grill (450° to 550°).

Brush several times with sauce while cooking until onions begin to char on each side. About 2 minutes before you take onions off heat brush top side generously with the honey-mustard mix, when mixture bubbles remove the onions from the grill with a spatula, sprinkle with paprika, and serve on heated platter.

Served 4-6

