



## BUTTER BOURBON ONIONS

- 4 large sweet onions
- 1 cup melted butter
- 1 cup corn
- 1/4 cup bourbon
- 1/4 cup brown sugar
- 1 tablespoon balsamic vinegar
- Garlic salt
- Ground black pepper

Cut off thin slice of bottom (root end) of sweet Vidalia or Maui or Walla Walla onions so they can stand upright. Remove outer skin and, using a grapefruit knife or melon baller remove a core almost to the bottom of the onion and about 2 inches wide.

Spray outside of onion with PAM grilling spray and salt and pepper the outside of the onion. Place each onion on a large piece of aluminum foil and salt and pepper the inside of the cavities as well.

Mix melted butter, corn, bourbon, brown sugar, and balsamic vinegar in bowl and fill the cavities with the butter mixture. Reserve remaining butter mixture and keep warm.

Gather the foil at the top and carefully twist to seal the onions in the foil. Cook on indirect heat on the barbecue for 1 1/2 hours along with the chicken.

Just before serving drizzle warm leftover butter mix over onions and serve.

Serves 4-6

