

## Sweet Onions On The Grill

Vidalia or other sweet onions, peeled

With a knife, start out in the middle of the top of the onion and cut down almost to the bottom but not quite. Do this around the onion until it fans out somewhat like the onion blossoms you get in restaurants only you aren't going to deep fry them, you're going to grill them! Clean a couple cloves of garlic and cut into strips. Place a few strips in the onions. Place onions on squares of foil, drizzle onions with some olive oil, salt and pepper. Pull up sides of foil and twist at top of onions. Grill until tender. Delicious!!