

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Butter Roasted Vidalia Onions with Thyme and Nutmeg

Rich, savory, sweet, mild, complex, silken and fragrant all at the same time.

You'll find many uses for Butter Roasted Vidalia Onions. Enjoy them as a topping for a Buddha bowl or a pizza, as a side dish, layered in a wrap or a sandwich, as the basis of a dip, served warm on a bed of spring greens, or added to a stir fry. With thin, parchment-like skin, you'll find Vidalia onions are easy to peel and easily sliced without tears.

Inspired by and lightly adapted from Amy Thielen's recipe in [Saveur](#).

Makes 12+ slices

Total time about 40 minutes

Ingredients

1 pound trimmed and peeled Vidalia onions

1 ½ ounces (3 tablespoons) butter

¼ teaspoon sea salt

Couple twists freshly ground pepper

2 teaspoons minced fresh thyme leaves

1/16th teaspoon freshly grated nutmeg

Directions

1. Cut the onions into ½-inch thick slices.
2. Heat a 12-inch flat bottomed ovenproof sauté pan over medium-high heat with 2 tablespoons of the butter. When melted, place a layer of sliced onions in the pan. Season them with the salt and freshly ground pepper.
3. Heat the oven to 350 degrees.
4. Cook the sliced onions until their bottoms become quite dark in spots, 9-10 minutes.
5. Remove the pan from the heat. Using two spatulas carefully turn each slice over. Dot with the remaining tablespoon of butter.
6. Place the pan in the oven. Roast the onions 15 minutes until tender.
7. Remove the pan from the oven. Sprinkle the onions with the minced fresh thyme and the nutmeg. Return to the oven and bake for another 5 minutes.