



## FRENCH-ROASTED WALLA WALLA SWEET ONIONS

Serves 8 as an accompaniment to meats

### Ingredients:

- olive oil
- 8 Walla Walla Organics Walla Walla Sweet Onions, trimmed of tops and of root ends
- salt
- black pepper
- 8 small sprigs of fresh rosemary
- ¼ cup panko, or other dry breadcrumbs
- 1/3 cup grated Swiss cheese, like gruyere or emmentaler
- 1 clove garlic, minced

### Instructions:

1) Preheat the oven to 400°F. Grease a 13" x 9" baking sheet with 1 teaspoon of olive oil. Place the onions top-side-up on the baking sheet. Brush them lightly all over with a bit more of the olive oil. Top each onion with a small pinch of salt and of black pepper. Lay a sprig of rosemary on top of each onion. Bake until the bottoms of the onions are very brown, about 20 minutes.

2) Remove the onions from the oven and reduce the heat to 300°F. Push the rosemary sprigs to the side of the pan. Use a metal spatula to scrape under the onions and then flip them over. Put the rosemary sprigs back on top of the onions. Bake until golden on top and soft throughout, about 30 minutes.

3) Meanwhile, in a small bowl combine the breadcrumbs, cheese, 1/4 teaspoon salt, 1/8 teaspoon pepper, the garlic and 1 teaspoon of olive oil.

4) When the onions are done baking, preheat the broiler. Discard the rosemary. Flip the onions over. Use a paring knife to cut a 1 inch slot in the top of each onion, being careful to not go all the way across or all the way down. Gently open an onion along the slot and use a small spoon to insert a teaspoon of the breadcrumb filling. Repeat with the remaining onions. Put another teaspoon of filling on top of each onion. Broil the onions 6-8 inches from the heat source, just until the bread crumbs are browned, 3-5 minutes.

Note: These onions can be made ahead, up to and including Step #3: Cool the onions. Cover and refrigerate the onions and the filling separately. Warm the onions in the microwave or in a 300°F oven just until heated through. Stuff and broil as directed.