

## Balsamic Roasted Onions

4 large	red onions
2 tsp	extra virgin olive oil
1/3 cup	balsamic vinegar
	salt to taste

1. Preheat oven to 450F.
2. Peel onions and cut into 8 wedges.
3. Place in a large baking dish (9" x 13") and sprinkle with a little salt.
4. Cover with foil and bake about 45 minutes, until almost tender.
5. Uncover and and cook until soft and caramelized about another 5 to 10 minutes.

Recipe from: Eating Well Cookbook

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