

Grilled Bacon Onion Wedges



Turn up the heat on outdoor grilling with this recipe that combines numerous flavor types into a tasty appetizer.

Ingredients:

- 2 large sweet onions, cut into wedges
- 8 thick slices of bacon
- 2 tablespoons of brown sugar
- 2 tablespoons of balsamic vinegar
- 1 tablespoon of molasses
- Bamboo skewers

Preparation:

1. Peel the onions and cut each one into wedges.
2. Soak the bamboo skewers in water for 30 minutes.
3. Wrap the onion wedges in bacon and fasten them on with soaked bamboo skewers.
4. Place the skewers into a large sealable plastic bag.
5. Add the balsamic vinegar, brown sugar and molasses and toss gently to coat.
6. Place in the fridge for 1 hour.
7. Preheat the grill to medium high heat.
8. Remove the onions and place them on a well oiled grill to barbecue for approximately 8-10 minutes per side.

Notes:

- The above recipe quantities will produce a final product that will serve six.

Recipe Submitted by: Nicole Oberheim