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Balsamic Onions with Honey (6 servings): a savory-sweet side, goes nicely w/ pork or poultry

Ingredients:

- 3 large red onions (about 3 lbs.)
- 1 Tablespoon + 1/4 cup water
- 6 Tablespoons HONEY
- 1/4 cup balsamic vinegar or red wine vinegar
- 3 Tablespoons butter or margarine, melted
- 1 teaspoon paprika
- 1 teaspoon ground coriander
- 1/2 teaspoon salt
- 1/8 teaspoon ground red pepper

Directions:

Peel onions and cut crosswise into halves.

Place cut-side down in shallow baking dish just large enough to hold onions in single layer.

Sprinkle with 1 tablespoon water; cover with foil.

Bake at 350°F 30 minutes.

Combine honey, vinegar, remaining 1/4 cup water, butter, paprika, coriander, salt and red pepper in small bowl.

Remove onions from oven and turn cut side up. Spoon half of HONEY mixture over onions.

Bake, uncovered, 15 minutes more.

Baste w/rest of HONEY mixture; bake 15 minutes more (yup, more!) till tender.