

# Baked Onion



## Ingredients:

1 medium size yellow onion (or Walla Walla Sweet onion)  
1 teaspoon of granulated garlic  
1 tablespoon butter  
Salt and pepper to taste  
1 1/2 Tablespoons of brown sugar

## Directions:

Preheat oven to 425 degrees. Peel onion, and cut onion into 12-16 wedges like a flower (do not cut down through the core, keep bottom of wedges connected). Sprinkle garlic on first, then the butter, add salt and pepper to taste, then sprinkle the brown sugar. Bake in oven at 425 for 40-45 minutes in shallow glass pan (use a pie plate if you are doing more than one). You can put a small amount of water in the bottom of the pie plate to keep it moist while cooking.