

Featuring Tennessee Gourmet® Products

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Baked Onion

2 large Vidalia onions	1/4 tsp. Tennessee Gourmet® Savory Beef Rub
2 Tbsp. olive oil	1/8 cup dry white wine
1/2 ounce dried morels	1 stick salted butter, room temperature

Cover the morels in hot water to re-hydrate. Drain water from morels and slice. Add oil to a sauté pan, add morels, dry rub and wine, and cook until slightly caramelized. Remove from sauté pan and allow to completely cool. Combine with butter.

Pre-heat oven 450°F.

Remove outer skins of the onion and using a paring knife or melon scope, remove 1/3 from the center of the onion to create a cavity for the mushroom butter. Scoop the mushroom/butter mixture into the onion. Place each onion on two layers of foil and tightly wrap. Place on a cookie sheet and roast in the oven for 45 to 60 minutes depending on the size of the onion.

This butter mixture is also tasty as a topper on beef filets.