

Roasted brown onions

stuffed with bacon and herbs



Preparation time: 20 minutes

Cooking time : 40 minutes

Serves 6

** Easy

6 medium sized Tasmanian brown onions

125g cold butter

1 cup fresh breadcrumbs

1 cup chopped bacon

1 tablespoon chopped sage

1/2 teaspoon dried thyme

Salt flakes

Freshly ground white pepper

Preheat oven to 185°C

Peel onions and slice tops off to form lids.

Carefully scoop out the centre of the onions to form a thick shell. Put 1 teaspoon butter in each and bake for 10 minutes.

Finely chop the removed onion and put in a bowl with breadcrumbs, bacon, remaining butter, sage, thyme and salt and pepper to taste. Mix to a stiff paste and spoon into onion shells.

Roast for about 30 minutes or until onions are tender and golden brown.

To find out more about buying, storing and preparing your Tassie vegetables just visit www.tasteisournature.com.au