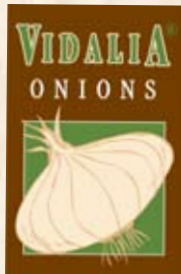


Sweet Times

with
Vidalia® Onions



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Vidalia® onion recipe and
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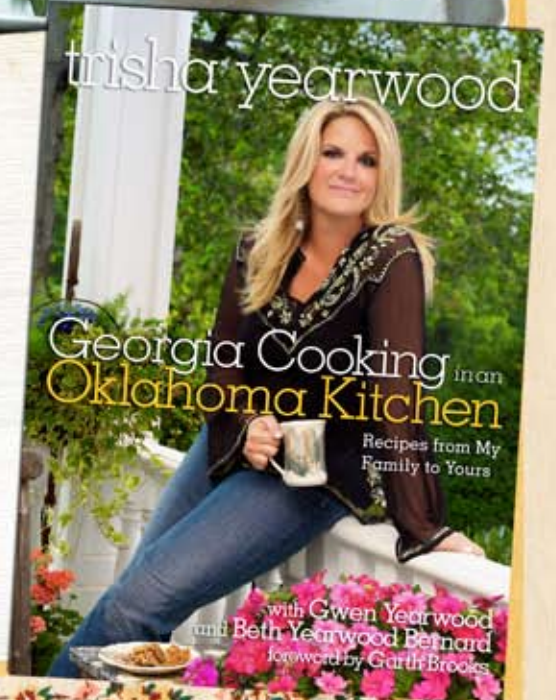
*Uncle Wilson's
Baked Vidalias®*

From Trisha Yearwood's new book
**Georgia Cooking in an Oklahoma Kitchen:
From My Family to Yours**

- 6 Large Sweet Vidalia® Onions
- 12 Strips of Bacon
- 2 Tablespoons of Butter

Preheat the oven to 350°F. Peel & wash onions. With point of a small, sharp knife, cut 1-inch core from the top of onions. Wrap 2 slices of bacon around onions, secure it with toothpicks, and put 1 teaspoon butter in cores.

Place onions on a square of aluminum foil and bring the edges loosely together at the top. Put the foil-wrapped onions in a large pan and bake for 1 hour and 20 minutes, or until the onions are tender. Cool the onions for a few minutes before serving. Serves 12.



VidaliaOnion.org