

## Recipe: Southern Caramelized Vidalias



For years my family has made these delicious onions and they work as a garnish or topping for many other delicious dishes (even pasta) and at holiday events. Some ideas: The onions can be eaten by themselves, served on steak, or mixed into mashed potatoes. Pour the leftover liquid on rice.

2-3 whole Vidalia onions  
1 liter Coca-Cola classic®  
2 teaspoons liquid steak seasoning (or more to taste)

In a 9x13 microwave-safe casserole dish, cut whole Vidalia onions into sections 1 1/2 inches in length and around 3/4 inches wide. Literally float the cut onions in the Coca-Cola, adding more if necessary to cover all the onions in your dish. Add the steak seasoning into the liquid. (Liquid steak seasoning is quite potent and 1 bottle capful is usually enough.) Stir once to spread the seasoning.

Place in microwave and cook for 20 minutes on high or 30 minutes on medium setting.

This will produce a soft, sweet caramelized onion with a hint of smoky flavor. It's easy and effortless.

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