



Baked Onions with Vinaigrette

Recipe courtesy Laura Calder



Total Time: **2 hr**
Prep: 15 min | Inactive Prep: — | Cook: 1 hr 45 min
Level: **Easy**
Yield: **4 servings**

INGREDIENTS

4 medium-sweet organic onions, unpeeled	Kosher salt and freshly ground black pepper
4 handfuls coarse salt	1/2 cup grapeseed oil
1 egg yolk	Juice of 1 lemon
1/2 clove garlic, finely minced	Handful chopped fresh tarragon leaves
1 teaspoon tarragon vinegar	Handful chopped fresh thyme leaves

DIRECTIONS

Preheat the oven to 425 degrees F.

Cut barely a [sliver](#) off the bottom of each onion so they'll sit without rolling over. Pierce them in a few places with a sharp knife so they won't burst during cooking. Make 4 mounds of coarse salt in a [baking dish](#), and nest an onion in each. Bake the [onions](#) 15 minutes. Lower the heat to 325 degrees F and continue baking until the insides are almost [applesauce](#) soft, about 1 1/2 hours, depending on the size of the onions.

To make the dressing: [Whisk](#) together the yolk*, garlic, and vinegar, and season with salt, and black pepper. Beat in the oil, drop by drop, to make a thick [dressing](#). Taste, and add [lemon juice](#), if needed. Check the salt and pepper. Stir through the [herbs](#). Cover the [vinaigrette](#), and refrigerate until ready to serve.

To serve, set the onions on serving plates (leaving the salt mounds behind). Slit the onions open with a sharp knife, and spoon some vinaigrette into each until it starts bubbling up and out onto the plate. Serve the onions immediately.

RAW EGG WARNING

Food Network Kitchens suggest caution in consuming raw and lightly-cooked eggs due to the slight risk of [Salmonella](#) or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly-refrigerated, clean, grade A or AA [eggs](#) with intact shells, and avoid contact between the yolks or whites and the shell.

© Recipe courtesy Laura Calder

Printed on March 4, 2013 from <http://www.cookingchanneltv.com/recipes/laura-calder/baked-onions-with-vinaigrette.print.html#>