

## **Roasted Onions on a Bed of Herbs**

2 T butter

2 T olive oil

3 large yellow onions, halved and peeled salt and pepper

4 sage sprigs and several thyme sprigs 1 cup dry white wine or water

heat the butter and oil in a wide skillet, then add the onions, cut side down. Cook over medium-high heat until well browned, about 15 minutes. Check their progress occasionally – those on the outside of the pan will take longer to cook, so maybe move them around. When browned, turn them over and cook on the curved side for a few minutes. Season well with salt and pepper.

Preheat oven to 375. line the bottom of a 10” dish, place the onions, browned wide up, on the herbs and pour on the wine. Cover with foil and bake until tender, 1 hr or more. Serve warm.