

Baked Vidalia Onions

Ingredients:

Green bell peppers
4 Vidalia onions
12 plum tomatoes, seeded and chopped
1 Tbsp. capers
2 Tbsp. chopped fresh basil
2 Tbsp. chopped fresh thyme
3/4 C. balsamic vinegar
1 tsp. salt
1 tsp. freshly ground pepper
Garnish: fresh thyme sprigs

Preparation:

Place bell peppers on an aluminum foil-lined baking sheet. Broil 5" from heat (with electric oven door partially open) about 5 minutes or until bell peppers look blistered. Place bell peppers in a heavy-duty zip-top plastic bag; seal and let it stand 10 minutes to loosen skins. Peel, seed, and chop bell peppers. Cut a thin slice from bottom of each onion, forming a base for onions to stand on. Remove onion centers, leaving 1/2"-thick shells. (Reserve centers for other uses.) Stir together bell pepper, tomato, and next 6 ingredients; spoon evenly into onion shells. Place onions in a 9" square baking dish. Bake, covered, at 400 degrees for 50 minutes, and garnish, if desired.

