



CBZ Grilled Onions (Original / Pepper Blend)

- 4 med. red onions (we prefer Vadaia) or just yellow will work
- 6 tbsp CBZ Original BBQ Sauce
- 2 tbsp. olive oil
- 3/4 tsp. CBZ Pepper Blend

In bowl, whisk CBZ sauce and olive oil. Cut onions in half (discard small portion of top and bottom of onion). Pour sauce over onion sections and let stand at room temperature for about one hour. Baste and turn occasionally. Grill on medium to high coals, about four minutes per side. Season with pepper, if desired.