

BBQ Onion Steaks with Honey-Mustard Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	olive oil
2	tablespoons	butter - melted
1/4	cup	dijon mustard
1/4	cup	honey
1	tablespoon	fresh summer savory - chopped
1 1/2	teaspoons	worcestershire sauce
2	large	sweet onions (such as Walla Walla, Vidalia or Maui) - peeled and cut horizontally

Prepare BBQ. Whisk oil and butter in a small bowl. Whisk mustard and next 3 ingredients in another small bowl.

Run 2 thin metal or soaked bamboo skewers parallel through each onion slice, placing skewers about 1.5" apart to keep slice intact. Brush both sides of onion slices with oil mixture. Place onions on grill and cook until beginning to char, turning and brushing often with oil mixture, about 11 minutes. Brush top side of onions with mustard mixture and cook until mixture begins to bubble, about 2 minutes. Turn onions; brush with mustard mixture and grill until beginning to caramelize, about 1 minute longer. Transfer to plate. Brush with mustard mixture.