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Grilled Bacon and Onion Skewers

- 2 Large sweet onions, cut in wedges
- 8 Thick hickory-smoked bacon slices, cut in half
- 2 Tbsp light brown sugar
- 2 Tbsp balsamic vinegar
- 1 Tbsp molasses
- Long wooden skewers

- 1) Soak long wooden picks in water 30 minutes before threading with onion wedges.
- 2) WRAP onion wedges with bacon; secure with long wooden picks.
- 3) Place in a large shallow dish.
- 4) COMBINE sugar, vinegar, and molasses; drizzle over onion wedges.
- 5) Cover and chill 1 hour.
- 6) REMOVE onion wedges from marinade, reserving marinade.
- 7) GRILL, covered with grill lid, over medium-high heat (350 degrees to 400 degrees) 20 minutes or until onion wedges are crisp-tender, turning and basting occasionally with reserved marinade.

Makes 4 Servings