



Grilled Onion Salad

Serves 4

1 Vidalia onion, cut into wedges
1 red onion, cut into wedges
4 Tbsp. extra-virgin olive oil
2 Tbsp. red wine vinegar
2 Tbsp. fresh lemon juice
Coarsely ground salt to taste
Pepper to taste
12 oz. baby salad greens
4 oz. feta cheese, crumbled

Heat grill to medium. Toss onions with 2 Tbsp. of the oil and grill for approximately 20 minutes or until soft, turning as needed. (Alternatively, roast onions for 25-30 minutes in a 450F oven.) In a large bowl, whisk in the remaining 2 Tbsp. oil with vinegar, lemon juice, salt and pepper. Add greens and toss to coat; top with grilled onions and crumbled feta cheese.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.