

Cipolle Ripiene

ROASTED SWEET ONIONS STUFFED WITH SAUSAGE

- 5 yellow onions
- 1 pound ground sausage
- 1/2 cup Parmigiano
- 1 cup bread crumbs
- 2 tablespoons chopped fresh parsley
- 1 egg
- 2 cups white wine
- 1/2 cup extra virgin olive oil

Prep oven per *Mugnaini Roasting Oven Protocol*.

Peel onions and remove center flesh to accommodate the filling. Combine sausage, Parmigiano, bread crumbs, parsley, and egg in a bowl. Spoon mixture into center of onions. Place in roasting pan with white wine and olive oil; roast in wood-burning oven for 30 minutes, or until onions are tender.

Notes:

