



**Delicious
Recipes**

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Grilled Blooming Onion with Sausage

INGREDIENTS

2 lbs kielbasa or sausage, sliced into 1" pieces
1 cup BBQ sauce
2 tbsp honey
1 tbsp Dijon Mustard
2 tbsp chopped parsley to garnish

FOR THE DIPPING SAUCE

$\frac{3}{4}$ cup sour cream
1 tbsp honey
 $\frac{1}{2}$ tbsp Dijon Mustard
1 tsp horseradish
1 tbsp garlic powder
1 tbsp BBQ sauce
Salt and Pepper, to taste

FOR THE BLOOMING ONION

1 large Vidalia onion
1 stick butter, melted
1 tbsp garlic powder, divided
1 tbsp smoked paprika, divided
2 tsp salt and pepper

DIRECTIONS

1. Preheat your grill to 400°F.
2. In a large bowl, add your kielbasa, BBQ sauce, honey and mustard. Stir until combined. Set aside to marinate for 30 minutes to an hour.
3. Make your dipping sauce by adding all the ingredients into a small serving bowl, mix and set aside.
4. In a separate small bowl, add your butter, garlic powder, paprika, salt and pepper. Mix until combined and set aside.
5. Slice your onion into a flower shape and place onto a parchment-lined baking sheet. Brush with spiced butter and surround the tray with the marinated kielbasa.
6. Place on the grill and let heat for 20 minutes, rotating halfway until sausage and onions have caramelized. When ready, remove from the grill.
7. Place dipping sauce on the tray, garnish with chopped parsley and serve.