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Red Leaf Lettuce Salad with Balsamic Onions

Recipe courtesy of Barefoot Contessa

3 small red onions
1/4 cup plus 2 tablespoons good balsamic vinegar
1 cup good olive oil
1-1/2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
6 tablespoons minced shallots (about 2 large)
2 teaspoons Dijon mustard
1/4 cup good red wine vinegar
2 heads red-leaf lettuce, washed, spun dry and torn into pieces
Crumbled blue cheese, for topping

Preheat oven to 375. Cut onions in 1/2 and slice 1/4-inch thick, place on a baking sheet and toss with 1/4 cup balsamic vinegar, 1/4 cup olive oil, 1 teaspoon salt and 1/2 teaspoon pepper. Bake for 12-15 minutes, until onions are tender. Remove from oven and toss with 2 more tablespoons balsamic vinegar and cool to room temperature. Whisk together shallots, mustard, red wine vinegar, 1/2 teaspoon salt, and 1/2 teaspoon ground black pepper in small bowl. While whisking, add 3/4 cup olive oil until emulsified. To assemble, toss enough lettuce for 6 people with dressing, to taste. Place the lettuce on 6 plates and arrange onions on top. Sprinkle with the salt, pepper and crumbled blue cheese. Serve.