

## **ONIONS**

### **Broiled Onion Slices**

Cut large onions into ½” slices; set on oiled baking sheet, brush both sides with oil and sprinkle with paprika; place 2” from broiler under moderate heat; when they start to brown, or in about 6 minutes, turn with pancake turner; brown the other side slightly and lower heat to finish cooking; salt. Garnish with paprika.

### **Scalloped Onions**

Creamed onions: Select small white onions, peel and simmer in ½ cup hot milk until almost tender; add ¾ tsp. salt, thickening for cream sauce, ¼ tsp. paprika  
**or** add ¼ cup diced green pepper or pimento **BEFORE COOKING**  
**or** 2 Tbsp. parsley or \*\* ½ cup cubed cheese before serving

Scalloped Onions: Prepare creamed whole or sliced onions in heat resistant casserole over direct heat; when onions are tender, sprinkle with ½ cup each whole wheat bread crumbs and \*\* cubed American cheese; garnish generously with paprika. Cover utensil until cheese melts, or brown under broiler.

### **Onion Casserole**

Slice 4 large onions and put into hot casserole containing 2 Tbsp. each water and vegetable oil; cover casserole and bake in preheated moderate oven until transparent, or about 15 minutes; sprinkle with salt, chopped parsley, and ½ cup cubed or grated cheese; turn off heat and leave in oven until cheese melts. If mild flavor is desired, omit water and add ½ cup milk.

### **Saute’ed Onions**

Cut large onions into ¾” slices; saute’ gently in oil, turn once; cooking 10-12 minutes. Garnish with paprika and Parmesan cheese or chopped parsley.

### **Spiced Red Onions**

Slice large red onions ½” thick and put into hot casserole; or alternate slices of white and red onions; add 1 Tbsp. each vinegar, brown sugar or dark molasses, water, bacon drippings; season with 3 whole cloves and small piece of cinnamon bark; heat quickly, then simmer or bake until tender. Serve while rings are slightly crisp.

### **Stuffed Onions**

Remove centers from large onions, leaving 4-6 meaty outside layers; fill with leftover diced carrots or other vegetables, diced leftover meat, chopped pepper or pimento, and celery; add salt and pepper; cover with tomato sauce or concentrated canned tomato soup; bake in hot oven 13-18 minutes.

### **Curried Onions**

2 (1 pound) jars tiny whole onions, drained  
1 can cream of mushroom soup  
2 Tbsp. mayonnaise  
¼ tsp. curry powder  
½ cup bread crumbs  
2 Tbsp. butter, melted  
2 Tbsp. parsley, chopped

Preheat oven to 350 degrees.

Place drained onions in casserole. Combine soup, mayonnaise and curry powder. Spoon over onions.

Toss bread crumbs in melted butter and chopped parsley. Sprinkle on top of casserole. Bake for 30 minutes at 350 degrees.

### **Creamed Onions**

18 to 20 medium onions  
1/3 cup salad oil  
3 Tbsp. all purpose flour  
1-1/2 cups milk  
1 cup shredded process cheese  
peanuts, chopped

Peel onions and cook in boiling salted water until tender; drain and remove from pot. Blend salad oil and flour; stir in milk and cook slowly until thick, stirring constantly. Add the cheese; stir until melted. Add onions and heat through. Place in serving bowl; sprinkle with chopped peanuts. Makes 6-8 servings.