

# The Onion Cookbook

463 Recipes

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# Pumpkin Hummus, Caramelized Onion and

## Ingredients

1/4 cup olive oil, or as needed  
2 pounds onions, thinly sliced  
3 tablespoons brown sugar  
1/3 cup balsamic vinegar  
1/2 pound bacon  
10 pieces lavash or other flatbread  
5 cups pumpkin hummus  
3 Granny Smith apples - peeled,  
cored and cut into matchsticks  
5 cups shredded fontina cheese

## Directions

Heat the olive oil in a large saucepan over medium heat. Add the onions; cook and stir until they turn soft and begin to turn golden brown, about 10 minutes. Stir in the brown sugar, and continue cooking and stirring until the onions are deep brown, about 10 minutes more. Pour in the balsamic vinegar, and simmer until the vinegar has reduced and become syrupy.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate then crumble and set aside.

Preheat an oven to 375 degrees F (190 degrees C).

To assemble the pizzas, spread each piece of lavash with 1/2 cup of pumpkin hummus and place onto a baking sheet. Sprinkle with about 1/4 cup of the caramelized onions. Top with some of the apple and crumbled bacon. Finally, sprinkle with 1/2 cup of fontina cheese.

Bake in the preheated oven until the pizza is hot and the cheese is bubbly and golden brown, about 10 minutes.



# Poppy Seed Onion Bread

## Ingredients

1 1/4 cups water (70 to 80 degrees F)  
2 tablespoons butter, softened  
2 tablespoons brown sugar  
1/4 cup dried minced onion  
1 1/2 teaspoons salt  
1 teaspoon poppy seeds  
1/2 teaspoon onion powder  
1/2 teaspoon pepper  
3 cups bread flour  
2 tablespoons nonfat dry milk powder  
3 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Julienned Carrots 'N' Onion

## Ingredients

1/3 cup water  
2 medium carrots, julienned  
1/2 medium onion, sliced  
4 teaspoons butter  
1 teaspoon sugar  
1/4 teaspoon chicken bouillon granules  
1 teaspoon cornstarch  
1 tablespoon cold water

## Directions

In a saucepan, bring water to a boil. Add the carrots, onion, butter, sugar and bouillon. Reduce heat; cover and simmer for 4-6 minutes or until vegetables are tender.

Combine cornstarch and cold water until smooth; stir into carrot mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

# Beef Onion Soup

## Ingredients

1 (10.5 ounce) can condensed French onion soup  
1 cup cubed cooked beef  
2 (3/4 inch thick) slices French bread, toasted  
1/3 cup shredded Monterey Jack cheese  
2 teaspoons shredded Parmesan cheese (optional)

## Directions

Prepare soup according to package directions; add beef. Ladle into two 2-cup ovenproof bowls. Top each with a French bread slice. Sprinkle with Monterey Jack cheese and Parmesan cheese if desired. Broil until cheese is melted. Serve immediately.

# Skillet Pork Chops with Potatoes and Onion

## Ingredients

2 tablespoons vegetable oil  
4 pork chops (1/2 inch thick),  
trimmed  
2 tablespoons all-purpose flour  
1/3 cup grated Parmesan cheese  
1/2 teaspoon salt  
1/4 teaspoon pepper  
4 Yukon Gold potatoes, thinly  
sliced  
2 medium onions, sliced  
3 cubes beef bouillon  
3/4 cup hot water  
1 tablespoon lemon juice

## Directions

Heat oil in a large skillet over medium heat. Coat the pork chops with flour, and place in the skillet. Brown about 4 minutes on each side.

In a small bowl, mix the Parmesan cheese, salt, and pepper. Sprinkle 1/2 the Parmesan cheese mixture over the pork chops. Layer chops with the potatoes. Sprinkle with remaining Parmesan cheese mixture. Top with onion slices.

In a small bowl, dissolve the beef bouillon cubes in hot water. Stir in the lemon juice. Pour over the layered pork chops.

Cover skillet, and reduce heat. Simmer 40 minutes, until vegetables are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

# Onion Crescent Rolls

## Ingredients

1 (8 ounce) package refrigerated crescent rolls  
1 1/3 cups French-fried onions, divided  
1 egg  
1 tablespoon water

## Directions

Unroll crescent dough and separate into triangles. Sprinkle each with about 2 tablespoons onions. Roll up each from the wide end; place on a ungreased foil-lined baking sheet. Curve ends down to form crescents.

Beat the egg and water; brush over dough. Sprinkle with remaining onions. Bake at 400 degrees F for 10-12 minutes or until golden brown. Serve warm.

# Bacon Onion Turnovers

## Ingredients

3 (.25 ounce) packages active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1 cup warm milk (110 to 115 degrees F)  
1/2 cup butter or margarine, melted  
2 teaspoons salt  
3 1/2 cups all-purpose flour  
1/2 pound sliced bacon, cooked and crumbled  
1 large onion, diced  
1 egg, lightly beaten

## Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter and salt; beat until smooth. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes.

Punch dough down. Turn onto a lightly floured surface; divided into 30 pieces. Roll each into a 4-in. circle. Combine bacon and onion; place about 2 teaspoons on one side of each circle. Fold dough over filling; press edges with a fork to seal. Place 3 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 20 minutes.

Brush with egg. Bake at 425 degrees F for 10-15 minutes or until golden brown. Remove to wire racks. Serve warm.

# Creamed Onions with Wine

## Ingredients

2 pounds small white boiling onions, peeled  
1 (750 milliliter) bottle Chardonnay wine  
1 bay leaf  
1/4 teaspoon dried thyme  
salt to taste  
1 cup heavy whipping cream  
1 teaspoon butter

## Directions

Place onions in a 2 quart pot. Pour enough wine to cover half of the onions. Add the bay leaf, thyme and salt. Simmer and stir for 25 minutes.

Add the cream and bring to a boil; reduce heat and cook until thickened.

Remove from heat and stir in the butter. Remove bay leaf and serve.

# Rich French Onion Soup

## Ingredients

6 large onions, chopped  
1/2 cup butter or margarine  
6 (10.5 ounce) cans condensed  
beef broth, undiluted  
1 1/2 teaspoons Worcestershire  
sauce  
3 bay leaves  
10 slices French bread, toasted  
Shredded Parmesan and  
mozzarella cheeses

## Directions

In a large skillet, saute onions in butter until crisp-tender.

Transfer to an ungreased 5-qt. slow cooker. Add the broth, Worcestershire sauce and bay leaves.

Cover and cook on low for 5-7 hours or until the onions are tender.

Discard bay leaves. Top each serving with French bread and cheeses.



# Florentine Caramelized Onion Soup

## Ingredients

1/4 cup extra virgin olive oil  
4 pounds onions  
2 teaspoons white sugar  
salt to taste  
1 (750 milliliter) bottle dry white wine  
1 quart chicken broth  
1 small cinnamon stick  
4 cups cubed, stale French or Italian bread

## Directions

In a large heavy pot, heat oil over medium heat. Cut onions in half lengthwise, then slice thinly. Place sliced onions in pot and toss to coat with oil. Cover, reduce heat to medium-low, and cook, stirring occasionally, until onions are softened and beginning to color, 30 minutes.

Increase heat to medium and cook, stirring occasionally, uncovered, until onions are amber in color, 45 minutes.

Sprinkle onions with sugar and a little bit of salt; cook, stirring, until sugar melts and onions are caramel colored, 5 minutes. Pour in wine and broth, and place cinnamon stick in pot. Bring to a boil, then reduce heat, cover and simmer 1 hour.

Stir the bread into the soup and cook, uncovered, stirring occasionally until the bread disintegrates, 30 to 45 minutes.

Remove the cinnamon stick. Whisk the soup to incorporate the bread. Adjust seasoning. Serve hot.

# Apple-Onion Pork Chops

## Ingredients

4 (4 ounce) lean boneless pork loin chops  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons olive or canola oil, divided  
2 cups sliced red onion (1/2 inch slices)  
1 large tart apple - peeled and chopped  
3 tablespoons red wine vinegar or cider vinegar  
1/3 cup reduced sodium chicken broth

## Directions

Sprinkle both sides of pork chops with salt and pepper. In a large nonstick skillet, brown chops in 1 tablespoon oil on both sides over medium-high heat. Remove and keep warm. In the same skillet, cook onions and apple in remaining oil over low heat until golden brown, about 30 minutes.

Return pork chops to the pan. Add vinegar; cook for 2 minutes. Stir in the broth. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until meat is tender.

# French Onion Pan Rolls

## Ingredients

2 (1 pound) loaves frozen bread dough, thawed  
1 cup grated Parmesan cheese  
1 envelope onion soup mix  
1/2 cup butter or margarine, melted

## Directions

Divide the bread dough into 20 portions; shape each into a ball. In a bowl, combine the Parmesan cheese and soup mix. Place butter in another bowl. Roll each ball in butter, then in the cheese mixture. Arrange in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan to a wire rack. Serve warm.

# Onion Salmon

## Ingredients

1 pound salmon fillet  
1 onion, sliced into rings  
freshly ground black pepper

## Directions

Preheat an outdoor grill for medium heat and lightly oil grate.

Place the salmon on a large sheet of aluminum foil. Place the onion rings on top of the fillet. Pepper to taste. Wrap the foil around the salmon, but don't seal the top.

Place the salmon (still in foil) onto a preheated grill and cover. Cook for 15 minutes or until salmon flakes easily with a fork.

# Onion and Sausage Pizza

## Ingredients

1 pound sweet Italian sausage  
5 tablespoons olive oil, divided  
2 large onions, sliced  
1 clove garlic, pressed  
1 (8 ounce) can tomato sauce  
salt and pepper to taste  
crushed red pepper to taste  
1/4 cup sliced stuffed green olives  
1 (1 pound) loaf French bread,  
sliced horizontally  
6 ounces mozzarella cheese,  
shredded

## Directions

Remove sausage from casings and saute sausage in 2 tablespoons olive oil until browned. Drain to remove excess oil. Remove from skillet and set aside. In skillet, heat 3 tablespoons olive oil, add onions, garlic and saute stirring until onions wilt down. Add tomato sauce, salt, pepper and red pepper to taste. Simmer about 5 minutes on low.

Stir together the sausage and onion and chopped olives. Toast bread lightly under broiler. Top with sausage mix and sprinkle grated mozzarella over all. Broil about 3 minutes under broiler until cheese melts. Watch carefully with oven door open. Remove from broiler, slice and serve.

# Swiss Onion Crescents

## Ingredients

1 (8 ounce) package refrigerated crescent rolls  
3 tablespoons shredded Swiss cheese, divided  
2 tablespoons chopped green onion  
1 1/2 teaspoons Dijon mustard

## Directions

Unroll crescent dough and separate into eight triangles. Combine 2 tablespoons cheese, green onion and mustard; spread about 1 teaspoon over each triangle. Roll up from the short side. Place point side down on an ungreased baking sheet and curve into a crescent shape. Sprinkle with remaining cheese. Bake at 375 degrees F for 11-13 minutes or until golden brown.

# Bacon-Onion Pan Rolls

## Ingredients

1 (1 pound) loaf frozen bread  
dough, thawed  
1/4 cup butter or margarine,  
divided  
1/2 pound sliced bacon, cooked  
and crumbled  
1/2 cup chopped onion

## Directions

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 2-1/2-in. biscuit cutter; brush with 3 tablespoons butter. Place 1 teaspoon of bacon and onion on half of each roll. Fold over and pinch to seal. Place, pinched edge up, in a greased 9-in. square baking pan, forming three rows of six. Brush tops with remaining butter. Let rise until doubled, about 30 minutes. Bake at 350 degrees F for 25-30 minutes or until golden brown.

# Roast Pork with Onion Stuffing

## Ingredients

1 (3 pound) boneless pork loin  
roast  
1 tablespoon olive or vegetable oil  
2 teaspoons salt  
1 teaspoon dried thyme  
1/2 teaspoon pepper  
STUFFING:  
4 large onions, chopped  
1/4 cup butter or margarine  
1/4 cup all-purpose flour  
1 tablespoon lemon juice  
1 teaspoon chicken bouillon  
granules  
1 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon pepper  
1 cup water

## Directions

Rub roast with oil. Combine salt, thyme and pepper; sprinkle over roast. Place roast in a shallow baking pan. Bake, uncovered, at 325 degrees F for 2 to 2-1/2 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Meanwhile, in a skillet, saute onions in butter for 8-10 minutes or until tender. Stir in flour, lemon juice, bouillon, salt, nutmeg and pepper; add water. Cook over medium heat for 2 minutes, stirring constantly. Cut roast almost all the way through into 3/8-in. slices. Spoon 1 tablespoon of stuffing between each slice. Spoon remaining stuffing over roast. Bake, uncovered, at 325 degrees F for 30 minutes. If desired, thicken pan juices to make gravy.



# French Onion Soup IV

## Ingredients

1 onion, sliced into thin rings  
1/4 cup margarine  
2 (10.5 ounce) cans beef  
consomme  
2 (10.5 ounce) cans beef broth  
1 1/2 cups water  
3/4 cup white wine  
8 ounces sliced Swiss cheese  
7 slices French bread

## Directions

In a large pot over medium high heat, saute the onions in the butter or margarine for about 5 minutes, or until tender. Add the consomme, broth, water and wine. Reduce heat to low and simmer for 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In individual oven-proof bowls, break up Swiss cheese slices and place one slice in the bottom of each bowl. Place one slice of bread on each slice of cheese. Ladle in the soup, place another slice of bread on top and cover with more Swiss cheese. Put bowls in the oven and allow cheese to melt on top.

# Sweet Onion Corn Bake

## Ingredients

2 large Vidalia or sweet onions,  
thinly sliced  
1/2 cup butter or margarine  
1 cup sour cream  
1/2 cup milk  
1/2 teaspoon dill weed  
1/4 teaspoon salt  
2 cups shredded Cheddar cheese,  
divided  
1 egg, lightly beaten  
1 (14.75 ounce) can cream-style  
corn  
1 (8.5 ounce) package corn  
bread/muffin mix  
4 drops hot pepper sauce

## Directions

In a large skillet, saute onions in butter until tender. In a small bowl, combine the sour cream, milk, dill and salt until blended; stir in 1 cup of cheese. Stir into the onion mixture; remove from the heat and set aside.

In a bowl, combine the egg, corn, corn bread mix and hot pepper sauce. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon onion mixture over top. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 45-50 minutes or until the top is set and lightly browned. Let stand for 10 minutes before cutting.

# Onions Baked with Rosemary and Cream

## Ingredients

6 medium yellow onions, with peel  
2 cups chicken stock  
1 tablespoon extra-virgin olive oil  
salt and pepper to taste  
3 sprigs fresh rosemary, chopped  
1/2 cup heavy cream

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

Slice about 1/4 inch off of the tops and bottoms of the onions. Cut in half crosswise leaving the skin on, and arrange cut side up in a shallow baking dish. Pour the chicken stock over and around the onion halves, then drizzle with olive oil. Season liberally with salt, pepper and rosemary. Place on top of a cookie sheet to catch any splatters that may occur.

Bake uncovered for 1 hour in the preheated oven, or until onion is easily pierced with a knife and liquid has reduced by 1/2. Remove the dish from the oven, and pour the cream over the onions. Return to the oven, and continue to bake uncovered until the pan juices have thickened slightly and onions are browned, up to 30 minutes.

# Cucumber, Tomato, and Red Onion Salad

## Ingredients

4 tomatoes, cut into 8 wedges  
2 large cucumbers, peeled and sliced  
1 large red onion, chopped  
1/4 cup chopped fresh cilantro  
juice of 1 fresh lime  
salt to taste

## Directions

Mix the tomatoes, cucumbers, red onion, cilantro, and lime juice together in a bowl. Season with salt to serve.

# Roasted Onion Mayonnaise

## Ingredients

2 sweet onions, peeled, and halved  
2 cups mayonnaise  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil and lightly grease.

Place the halved onions onto the baking sheet, and roast in the preheated oven until they have turned deep golden brown, and have softened in the center, about 30 minutes. Remove from the oven and allow to cool to room temperature.

Place the onions into a food processor or blender, add the mayonnaise, and puree until smooth. Season to taste with salt and pepper. Store in the refrigerator.

# Cheese Onion Garlic Bread

## Ingredients

2 French baguettes, cut into 3/4 inch diagonal slices  
1 large minced onion  
8 cloves minced garlic  
1/4 cup butter  
2 cups shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1 cup mayonnaise

## Directions

Preheat the broiler.

Slice the French baguettes diagonally into 3/4 inch slices.

In a medium skillet over medium heat, melt the butter. Combine the onions and garlic in the skillet. Cook and stir until tender. Set aside to cool.

In a mixing bowl, combine the mozzarella cheese, Parmesan cheese and mayonnaise.

On a cookie sheet, arrange the French bread slices in a single layer. Spread the onion and garlic mixture on the bread slices. Spread the cheese and mayonnaise mixture over the onion and garlic mixture on the bread slices. Broil about 5 minutes, until the cheese is bubbly and slightly browned. Serve immediately.

# Chicken in Onion and Mustard Sauce

## Ingredients

1 tablespoon butter  
3 skinless, boneless chicken breast halves  
1 pinch ground black pepper  
1 small red onion, sliced  
1 tablespoon dried parsley  
1/2 cup applesauce  
1/4 cup white wine  
2 tablespoons mustard  
1/4 cup half-and-half cream  
1/2 cup chopped walnuts

## Directions

Melt the butter in a skillet over medium heat. Season the chicken on both sides with pepper; cook the chicken breasts in the butter until no longer pink in the center and the juices run clear, 6 to 7 minutes each side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove the breasts from the pan and set aside.

Stir together the onion, parsley, applesauce, wine, mustard, and half-and-half in the pan; bring the mixture to a boil and cook about 5 minutes. Return the chicken to the pan; add the walnuts. Allow to cook until the chicken is warm, 3 to 5 minutes.

# Onion Spaghetti

## Ingredients

2 tablespoons olive oil  
4 large onions, sliced  
2 cloves garlic, crushed  
1 tablespoon tomato paste  
1 (14.5 ounce) can whole peeled tomatoes  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1 tablespoon chopped fresh basil  
1/4 cup water  
1 pound spaghetti

## Directions

Heat oil in a large skillet over medium heat. Cook onions and garlic in oil until soft. Stir in tomato paste, tomatoes, salt, pepper, basil and water. Cover, reduce heat to low, and simmer 20 minutes, until thickened.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss sauce with hot pasta.



# Onion, Garlic, Cheese Bread

## Ingredients

1 1/8 cups warm water  
3 cups bread flour  
2 tablespoons dry milk powder  
2 tablespoons white sugar  
1 1/2 teaspoons salt  
2 tablespoons margarine  
2 teaspoons active dry yeast  
2 teaspoons garlic powder  
3 tablespoons dried minced onion  
1 cup shredded sharp Cheddar cheese

## Directions

Add water, flour, powdered milk, sugar, salt, butter or margarine and yeast into bread machine in the order suggested by your manufacturer. Set for basic cycle with the light crust.

When alert sound or when indicated by your manufacturer add the garlic powder, 2 tablespoons of the onion flakes and all of the shredded cheese. After the last knead sprinkle the remaining tablespoon of onion flakes over dough.

Enjoy hot and fresh bread.

# Pearl Onion Mushroom Bake

## Ingredients

24 pearl onions  
1 cup water  
3 teaspoons salt  
3 cups sliced fresh mushrooms  
10 tablespoons butter or  
margarine, divided  
2 teaspoons lemon juice  
1/4 cup all-purpose flour  
2 cups milk  
1 cup shredded Cheddar cheese  
1/2 cup soft bread crumbs

## Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside. In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions. Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months. Cover and bake the second casserole at 375 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

# Red Chard and Caramelized Onions

## Ingredients

1 large yellow onion, chopped  
2 tablespoons olive oil  
1 teaspoon brown sugar  
1 bunch red Swiss chard, rinsed and chopped  
1/4 cup kalamata olives  
2 tablespoons capers  
1/2 teaspoon coarse sea salt, or to taste  
freshly ground black pepper to taste  
1 lemon, juiced

## Directions

In a cast iron skillet, cook onions in olive oil over medium-high heat until they begin to brown. Stir in brown sugar, and continue cooking for a few minutes.

When onions are brown and tender, stir in chard and olives. Cook until chard is slightly wilted. Stir in capers and salt, and continue cooking until chard is completely wilted, about 3 minutes. Season with black pepper and squeeze lemon over the top.

# Duck and Fontina Pizza With Rosemary and

## Ingredients

1 large skin-on, boneless duck breast half  
1 small yellow onion, sliced  
1 tablespoon olive oil  
2 tablespoons honey  
1 (8 ounce) tub spreadable goat cheese  
1 (10 ounce) package pre-baked pizza crust  
salt and pepper to taste  
10 ounces fontina cheese, shredded  
1 tablespoon dried rosemary

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Cut several slits into the fatty skin of the duck breast. In a skillet over medium heat, fry skin-side-down for 10 minutes. Flip and continue to cook in its own fat for 10 minutes more. Remove from pan. Carefully remove skin using a sharp knife, then slice, and set aside.

Meanwhile, in a separate skillet, cook onions in olive oil over medium heat until translucent and soft, about 5 minutes. Mix in honey and continue to cook until brown and fragrant, 5 to 7 minutes more.

Spread goat cheese evenly over pizza crust and season with salt and pepper. Then layer with caramelized onions, fontina cheese, duck breast slices and rosemary.

Bake in preheated oven until cheese in center of pizza is completely melted, about 10 minutes.

# Stack of Onion Rings

## Ingredients

1 quart safflower oil for frying  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
2 eggs  
1 cup heavy cream  
2 cups seasoned bread crumbs  
4 large Spanish onions, sliced into  
1/4 inch thick rings

## Directions

Heat safflower oil in a large, heavy skillet to 375 degrees F (190 degrees C).

Mix together flour and baking powder in a small bowl. In another bowl, whisk together eggs and heavy cream. Place seasoned bread crumbs on a medium, flat dish. Dust Spanish onion rings with flour mixture. Dip one at a time into egg mixture. Coat thoroughly with bread crumbs.

Fry coated rings in the hot oil, a few at a time, until crisp and golden brown. Drain on paper towels.

# Roasted Onions

## Ingredients

4 medium unpeeled yellow onions  
2 tablespoons olive oil  
Salt and fresh ground pepper  
Balsamic vinegar (optional)

## Directions

Adjust oven rack to lowest position; heat to 425 degrees.

Cut onions in half; toss with oil and a generous sprinkle of salt and pepper. Place, cut-side down, on a lipped cookie sheet.

Roast until tender and cut surfaces are golden brown, 25 to 30 minutes. Adjust seasonings; drizzle with balsamic vinegar.

# Hot Sweet Onion Dip

## Ingredients

2 cups chopped sweet onions  
2 cups mayonnaise  
2 cups shredded Swiss cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch baking dish.

In a medium bowl, mix together sweet onions, mayonnaise and Swiss cheese.

Transfer mixture to the baking dish. Bake in the preheated oven 20 to 30 minutes, or until bubbly and lightly browned. Cool before serving.

# Cheesy Baked Onions

## Ingredients

1 medium onion  
1 tablespoon butter or margarine  
1 tablespoon all-purpose flour  
1/4 teaspoon salt  
1/2 cup milk  
1/3 cup shredded Cheddar  
cheese

## Directions

Slice onion and separate into rings; place in a greased 1-qt. baking dish and set aside. In a small saucepan over low heat, melt the butter. Stir in the flour and salt until smooth. Gradually add milk; bring to a boil over medium heat. Cook and stir for 2 minutes. Remove from the heat; stir in cheese until melted. Pour over onions. Bake, uncovered, at 350 degrees F for 45-50 minutes or until onions are tender and cheese is browned.



# Perfect Crab Cakes With Green Onions

## Ingredients

1 egg, beaten  
2 tablespoons mayonnaise  
2 tablespoons green onion tops  
1/4 teaspoon Chesapeake seasoning, such as Old Bay®  
1/4 teaspoon hot red pepper sauce  
1 pound lump or backfin crabmeat, drained and picked over for shells  
4 teaspoons milk  
10 saltine crackers, finely crushed  
6 tablespoons olive oil, for frying  
Lemon wedges, for serving

## Directions

Mix egg, mayonnaise, green onions, Old Bay and hot sauce in a small bowl until mayo is completely incorporated, then set aside.

Lightly break up crabmeat in a medium bowl. Add milk; toss gently to coat. Add crushed saltines; toss gently to combine. Add egg mixture; gently toss, once again, to combine. Using a 1/3-cup measuring cup, scoop up a portion of crab, forming the mixture into a very compact cake. Repeat to make 8 cakes (can be covered with plastic wrap and refrigerated up to 8 hours ahead).

About 10 minutes before serving, heat oil in a 12-inch skillet over medium to medium-high heat. Carefully add crab cakes; sautee turning once, until golden brown, about 3 minutes per side. Transfer to a paper towel-lined plate. Serve immediately with lemon wedges.

# Outback Onion Soup

## Ingredients

2 quarts water  
8 cubes beef bouillon, crumbled  
2 large onions, quartered and sliced  
1 teaspoon salt  
1 teaspoon coarsely ground black pepper  
3/4 cup all-purpose flour  
1/2 cup cold water  
1 cup heavy cream  
1 1/2 cups shredded Colby-Monterey Jack cheese

## Directions

In a large, heavy pot over medium heat, bring 2 quarts water to a boil. Stir in bouillon cubes and let boil 10 minutes, until dissolved. Place onions in boiling water, reduce heat and simmer 30 minutes.

Stir in salt and pepper and simmer 30 minutes more.

Stir the flour into 1/2 cup cold water to make a paste. Gently whisk this mixture into the simmering soup, being careful not to break the onions. Simmer 30 minutes more.

Stir in cream and cheese until cheese is melted and mixture is thoroughly heated. Thin with water if necessary. Serve hot, garnished with croutons, if desired.

# Green Onion Dip I

## Ingredients

1 cup mayonnaise  
1 cup sour cream  
1/2 cup green onions, sliced  
1/2 cup fresh parsley  
1 teaspoon Dijon-style prepared mustard  
1 clove garlic, minced

## Directions

In an electric blender or food processor, combine mayonnaise, sour cream, green onion, parsley, mustard, and garlic. Blend until smooth. Cover and chill before serving.

# Slashed Sea Bass with Red Onions, Mushrooms,

## Ingredients

1 cup new potatoes  
1 tablespoon butter  
2 portobello mushroom caps,  
sliced  
1 red onion, sliced  
1 teaspoon fresh lemon juice  
sea salt to taste  
cracked black pepper to taste  
2 (4 ounce) fillets sea bass  
2 tablespoons chopped fresh  
chervil  
1 teaspoon chili oil  
1/2 cup pesto sauce

## Directions

Preheat the oven broiler.

Place new potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes or until tender.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Sprinkle with lemon juice, and season with sea salt and cracked black pepper.

Slash the sea bass fillets on both sides, and insert the chervil. Rub with chili oil, sea salt, and cracked black pepper. Place fillets on a baking sheet, and broil 5 minutes on each side, or until easily flaked with a fork. Drizzle with pesto sauce, and serve over new potatoes, mushrooms, and onion.

# Roasted Chicken with Risotto and Caramelized

## Ingredients

4 tablespoons olive oil, divided  
1 onion, chopped  
1/4 cup balsamic vinegar  
1 1/2 cups uncooked Arborio rice  
1/4 cup dry white wine  
7 cups hot chicken broth  
2 tablespoons butter  
2 cups chopped cooked chicken breast  
salt and pepper to taste  
2 tablespoons chopped fresh thyme

## Directions

Heat 2 tablespoons of the oil in a medium saucepan over medium heat. Stir in the onions and saute for 15 to 20 minutes, or until the onions are a dark golden brown. Remove from heat, stir in the balsamic vinegar and set aside.

Heat the remaining oil in a separate large skillet over medium heat. Stir in the rice and mix well. Let heat for about 2 minutes, then pour in the wine. Reduce heat to medium low and start pouring in the broth about 1 cup at a time. Add more broth as each cup is absorbed. Continue in this manner until all the broth is absorbed and the rice is al dente, about 20 minutes.

Stir in the reserved onion mixture and allow to heat through. Remove from heat and stir in the butter and chicken. Season with salt and pepper to taste, and garnish each serving with fresh thyme.

# Rich and Simple French Onion Soup

## Ingredients

1/2 cup unsalted butter  
2 tablespoons olive oil  
4 cups sliced onions  
4 (10.5 ounce) cans beef broth  
2 tablespoons dry sherry (optional)  
1 teaspoon dried thyme  
salt and pepper to taste  
4 slices French bread  
4 slices provolone cheese  
2 slices Swiss cheese, diced  
1/4 cup grated Parmesan cheese

## Directions

Melt butter with olive oil in an 8 quart stock pot on medium heat. Add onions and continually stir until tender and translucent. Do not brown the onions.

Add beef broth, sherry and thyme. Season with salt and pepper, and simmer for 30 minutes.

Heat the oven broiler.

Ladle soup into oven safe serving bowls and place one slice of bread on top of each (bread may be broken into pieces if you prefer). Layer each slice of bread with a slice of provolone, 1/2 slice diced Swiss and 1 tablespoon Parmesan cheese. Place bowls on cookie sheet and broil in the preheated oven until cheese bubbles and browns slightly.

# Blue Cheese with Capers and Red Onion

## Ingredients

8 ounces blue cheese  
1/4 cup olive oil  
1 tablespoon lemon juice  
1 tablespoon red wine vinegar  
2 cloves garlic, minced  
1 teaspoon dry mustard  
1/4 teaspoon ground black pepper  
1 small red onion, chopped  
1 tablespoon capers, or to taste

## Directions

Crumble blue cheese onto a serving plate. Mix together the olive oil, lemon juice, wine vinegar, garlic, mustard powder and black pepper. Drizzle over the cheese. Sprinkle red onion and capers over the top. Serve right away, or chill up to a full day before serving.

# Sauerkraut Onion Bread

## Ingredients

2 1/4 cups bread flour  
1 cup milk  
3/4 teaspoon salt  
1/4 teaspoon onion salt  
2 tablespoons margarine  
1/2 cup sauerkraut - drained,  
rinsed and finely chopped  
1 tablespoon finely chopped onion  
1/2 cup whole wheat flour  
3/4 cup rye flour  
1 1/2 tablespoons white sugar  
1/2 tablespoon caraway seed  
1 3/4 teaspoons active dry yeast

## Directions

Add the ingredients to the bread pan in the order listed. Place the bread pan into the machine and close the lid. Select the basic setting and press start.



# Irish Lassie's Liver and Onions

## Ingredients

1 teaspoon olive oil, or more if needed  
1 clove garlic, minced  
4 large sweet onions (such as Vidalia®), thinly sliced  
1 1/2 tablespoons finely chopped green bell pepper (optional)  
1 1/2 tablespoons finely chopped red bell pepper (optional)  
1/2 cup sliced fresh mushrooms (optional)  
salt and black pepper to taste  
1/4 cup butter  
1 pound calf's liver, skinned, deveined, and sliced  
1/4 cup all-purpose flour  
2 cups cold water  
2 teaspoons beef bouillon granules  
1 tablespoon red wine

## Directions

Heat the olive oil in a large skillet over medium heat. Stir in the garlic, onion, green bell pepper, red bell pepper, and mushrooms; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with salt and pepper. Push onion mixture to the side of the skillet, and place the butter in the center of the skillet. Add calf's liver, one slice at a time. Cover and cook until lightly browned, flipping liver slices once, 5 to 6 minutes. Cut liver slices in half.

Whisk together flour, water, and beef bouillon in a bowl until combined. Pour mixture into the skillet; cook and stir until gravy thickens, then add red wine. Cook for 2 more minutes. Remove from heat and serve.

# Onion Dijon Crusted Catfish

## Ingredients

1 onion, finely chopped  
1/4 cup honey Dijon mustard  
4 (6 ounce) fillets catfish fillets  
garlic salt and pepper to taste  
dried parsley flakes

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a small bowl, mix together the onion and mustard. Season the catfish fillets with garlic salt and pepper. Place on a baking tray and coat with the onion and honey. Sprinkle parsley flakes over the top.

Bake for 20 minutes in the preheated oven, then turn the oven to broil. Broil until golden, 3 to 5 minutes.

# French Onion Soup I

## Ingredients

1/4 cup butter  
3 onions, thinly sliced  
1 teaspoon white sugar  
1 tablespoon all-purpose flour  
2 1/2 cups water  
1/2 cup red wine  
2 (10.5 ounce) cans condensed beef broth  
1 French baguette  
8 ounces sliced Swiss cheese

## Directions

Melt butter or margarine in a 4 quart saucepan. Stir in sugar. Cook onions over medium heat for 10 minutes, or until golden brown.

Stir in flour until well blended with the onions and pan juices. Add water, wine, and beef broth; heat to boiling. Reduce heat to low. Cover soup, and simmer for 10 minutes.

Cut four 1 inch thick slices of bread from the loaf. Toast the bread slices at 325 degrees F (165 degrees C) just until browned, about 10 minutes. Reserve the remaining bread to serve with the soup.

Ladle soup into four 12 ounce, oven-safe bowls. Place 1 slice toasted bread on top of the soup in each bowl. Fold Swiss cheese slices, and fit onto toasted bread slices. Place soup bowls on a cookie sheet for easier handling.

Bake at 425 degrees F (220 degrees C) for 10 minutes, or just until cheese is melted

# Grilled Sausage Patties with Peppers and Onions

## Ingredients

1 (16 ounce) package Bob Evans® Sandwich Patties  
1 green pepper, thinly sliced (can use red pepper)  
1 small onion, thinly sliced  
1 tablespoon oil  
1 clove garlic, minced  
3 pita breads, cut in half  
Leaf lettuce (optional)  
Mustard (optional)

## Directions

Preheat grill to medium heat. Grill sandwich patties about 3 minutes per side, or to an internal temperature of 160 degrees F. Heat oil in a large skillet over medium-high heat. Saute peppers, onions and garlic in oil until softened. Place patties in pita half with peppers and onions. Add lettuce and mustard if desired.

# Amy's Best Ever Onion Rings

## Ingredients

2 cups oil for frying, or as needed  
1 large red onion, sliced and  
separated into rings  
1/4 cup seasoned salt  
1 1/2 cups all-purpose flour  
salt to taste

## Directions

Heat the oil in a deep-fryer or heavy skillet to 365 degrees F (185 degrees C).

Place the onion rings in a bag or bowl. Mix together the seasoned salt and flour, and pour in with the onion. Fry in the hot oil until lightly golden brown. You may need to gently stir the rings as they fry to brown them evenly. Drain on paper towels, and season with salt to taste.

# Hot Onion Pinwheels

## Ingredients

1 1/2 (.25 ounce) packages active dry yeast  
1 cup hot water  
1 tablespoon white sugar  
1 teaspoon salt  
1 tablespoon margarine  
1 tablespoon dry milk powder  
2 cups all-purpose flour  
1 egg  
4 onions, thinly sliced  
4 tablespoons margarine  
1/2 teaspoon crushed red pepper

## Directions

Dissolve yeast in a cup of hot tap water with 1 tablespoon of sugar. Mix 1 teaspoon of salt, 1 tablespoon butter, 1 tablespoon powdered milk with 2 cups all purpose flour. Add 1 beaten egg and proofed yeast water. Mix and knead for 10 minutes, adding more flour as needed. Let rise until doubled.

Meanwhile cook 4 large, thinly sliced onions in 4 tablespoons margarine or butter. Stir in red pepper.

Punch down dough, spread into a rectangle. Evenly spread onions on dough, roll up from the short end. With a sharp knife, slice into pinwheels.

Place on a baking sheet, let rise the second time. Bake at 350 degrees F (175 degrees C) for about ten minutes or until done.

# Venison Steak with Peppers and Onions

## Ingredients

2 1/2 tablespoons beef broth  
2 1/2 tablespoons dry sherry  
4 teaspoons soy sauce  
1 teaspoon salt  
1/4 teaspoon ground white pepper  
1 pound lean venison, cut into thin strips  
1 teaspoon curing salt (e.g., Morton® Tender Quick®)  
2 teaspoons steak seasoning  
1 onion, halved and sliced  
3 bell peppers, sliced into thin strips  
2 tablespoons vegetable oil  
1 tablespoon cornstarch

## Directions

In a medium bowl, stir together the beef broth, sherry, soy sauce, salt and pepper. Season the meat with curing salt and steak seasoning, then place it in the bowl with the marinade. Cover and refrigerate for 2 to 3 hours.

Heat one tablespoon of oil in a large skillet over medium-high heat. Use tongs or a slotted spoon to transfer the venison to the skillet, reserving the marinade. Cook and stir until browned and cooked through, 3 to 5 minutes, depending on the size of your pieces. Remove to a clean bowl.

Heat the remaining tablespoon of oil in the same skillet over medium-high heat. Add the onion and bell pepper strips; cook and stir until starting to become tender, 2 to 3 minutes. Remove them from the pan and place them in the bowl with the meat.

Dissolve the cornstarch in 2 tablespoons of the reserved marinade. Pour the rest of the marinade into the skillet. Bring to a boil, then simmer over medium heat for a minute. Stir in the cornstarch slurry and continue to cook, stirring slowly until thickened, about 1 minute. Return the meat and vegetables to the skillet and stir until coated with the sauce. Transfer to a serving dish.

# Onion Rice

## Ingredients

1 tablespoon vegetable oil  
1 red onion, chopped  
1 cup long-grain white rice  
1 teaspoon ground black pepper  
2 cups chicken broth

## Directions

Heat the oil in a saucepan over medium heat. Stir in the onion, and cook until almost tender. Stir in rice, and continue cooking until coated with oil. When onion is tender and rice begins to brown lightly, season with pepper, and pour in the broth. Bring to a boil. Reduce heat to low, cover, and simmer 20 minutes.



# Caramelized Onions

## Ingredients

6 slices bacon, chopped  
2 sweet onions, cut into thin strips  
2 tablespoons molasses  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place bacon in a heavy skillet. Cook over medium-high heat until crisp. Remove bacon, reserving 1 tablespoon drippings in skillet. Crumble bacon, and set aside.

Cook onions in reserved drippings for 15 minutes, or until onion is soft and caramel colored. Stir in molasses, salt and pepper. Place in a serving dish, and sprinkle with crumbled bacon.

# Best Ever Onion Rings

## Ingredients

2 eggs  
1 cup milk  
1 cup all-purpose flour  
2 teaspoons baking powder  
2 teaspoons onion salt  
1 quart vegetable oil for frying  
4 large onions, peeled and sliced into rings

## Directions

Whisk together eggs, milk, flour, baking powder, and onion salt in a bowl to make a smooth batter.

Heat the oil in a large saucepan or deep fryer until a thermometer reads 350 degrees F (175 degrees C).

Dip the onion rings evenly into the batter, then fry in the oil for 2 to 3 minutes, working in batches if necessary, until the onion rings are golden brown. With a slotted spoon, remove the onion rings to paper towels to drain. Serve hot.

# Blue Cheese Stuffed Mushrooms with Grilled

## Ingredients

1 pound fresh mushrooms, stems removed  
8 ounces blue cheese  
3 medium onions, sliced into rings  
1/4 cup olive oil

## Directions

Preheat an outdoor grill for high heat, and lightly oil grate. Fill mushroom caps with crumbled blue cheese.

Place onion slices and mushrooms (cheese side up) onto the prepared grill. Turn onions over frequently until tender. Do not turn over mushrooms. Grill until blue cheese has melted, and mushrooms are tender. Remove mushrooms to a serving plate, and top with grilled onions.

# Onion Pie

## Ingredients

3 large onions, sliced  
1 tablespoon butter or margarine  
3 eggs  
2 cups half-and-half cream  
salt and pepper to taste  
1 Pastry for double-crust pie (9 inches)  
4 bacon strips, cooked and crumbled  
1/2 cup shredded Cheddar cheese

## Directions

In a skillet, saute onions in butter until golden brown. In a bowl, beat eggs and cream. Add the onions, salt and pepper. Line a deep-dish 9 in. pie plate with bottom pastry. Add egg mixture; sprinkle with bacon and cheese. Roll out remaining pastry to fit top of pie; place over filling. Seal and flute the edges; cut slits in top. Bake at 350 degrees F for 55-60 minutes or until crust is golden brown. Let stand 15 minutes before cutting. Refrigerate leftovers.

# Herbed Potatoes and Onions

## Ingredients

3 medium red potatoes, thinly sliced  
1 medium onion, thinly sliced  
1/2 teaspoon Italian seasoning  
1/8 teaspoon pepper  
2 tablespoons reduced-fat margarine, melted

## Directions

In an ungreased 2-qt. microwave-safe baking dish, layer half the potato and onion slices. Combine Italian seasoning and pepper; sprinkle half over the onion and potato layer. Drizzle with 1 tablespoon margarine. Repeat layers. Cover with vented plastic wrap. Microwave on high for 12 minutes or until potatoes are tender turning dish after 6 minutes.

# Scalloped Potatoes and Onions

## Ingredients

5 large potatoes, peeled and thinly sliced  
3/4 cup chopped onion  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1 3/4 cups chicken broth  
2 tablespoons mayonnaise  
3/4 teaspoon salt  
1/8 teaspoon pepper  
Paprika

## Directions

In a greased 2-1/2-qt. baking dish, layer potatoes and onion. In a saucepan, melt the butter; stir in flour until smooth. Gradually add broth, mayonnaise, salt and pepper; cook and stir for 2 minutes or until thick and bubbly. Pour over potatoes. Sprinkle with paprika. Cover and bake at 325 degrees F for 2 hours or until tender.

# Creamed Onion Bake

## Ingredients

1/4 cup butter  
1 1/2 cups Pepperidge Farm®  
Cornbread Stuffing  
2 tablespoons chopped fresh  
parsley  
3 large onions , cut in half and  
sliced  
1 (10.75 ounce) can Campbell's®  
Condensed Cream of Mushroom  
Soup (Regular or 98% Fat Free)  
1/4 cup milk  
1 cup frozen peas  
1 cup shredded Cheddar cheese

## Directions

Heat half the butter in a 1-quart saucepan over medium heat until melted. Remove the saucepan from the heat. Add the stuffing and parsley and mix lightly.

Heat the remaining butter in a 10-inch skillet over medium heat. Add the onions and cook until tender, stirring occasionally. Stir the soup, milk and peas in the skillet.

Spoon the soup mixture into a 2-quart shallow baking dish. Sprinkle with the cheese and the stuffing mixture.

Bake at 350 degrees F for 30 minutes or until the mixture is hot and bubbling.

# Onion Bread II

## Ingredients

1 (.25 ounce) package active dry yeast  
2 tablespoons white sugar  
1 1/2 cups warm water (110 degrees F/45 degrees C)  
2 teaspoons salt  
2 tablespoons shortening  
1 tablespoon minced onions  
1/2 teaspoon dried oregano  
3 1/2 cups bread flour  
1/2 onion  
2 tablespoons butter, melted

## Directions

In a large mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Stir salt, shortening, minced onions, oregano and 2 cups bread flour into yeast mixture. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Stir dough to deflate and place it into a lightly greased 9x5 inch loaf pan. Cover with a damp cloth and let rise until the top of the dough is within 1/2 inch of the top of the pan, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

After loaf has risen, arrange onion slices on top of the loaf. Pour melted butter over the slices and bake in preheated oven for 35 to 40 minutes, or until golden brown. Remove from pan to cool on a wire rack.



# Cabbage, Tomato and Onion Salad

## Ingredients

2 cups shredded cabbage  
4 large firm tomatoes, chopped  
1 large onion, finely chopped  
2 green chile peppers, seeded and minced  
salt to taste  
white sugar to taste  
1 tablespoon roasted peanut powder  
1 tablespoon clarified butter  
1 teaspoon cumin seeds  
1/2 cup chopped fresh cilantro

## Directions

In a large bowl, toss together the cabbage, tomatoes, onion, chiles, salt, sugar and peanut powder until evenly combined.

In a small saute pan, heat the clarified butter over medium heat. Add the cumin and stir until toasted. Remove from heat, pour over the salad mixture and gently mix together. Chill until serving, and serve garnished with cilantro.

# Mashed Potatoes with Fried Mushroom, Bacon,

## Ingredients

6 Yukon Gold potatoes, peeled and quartered  
5 slices bacon  
1 tablespoon vegetable oil  
6 medium mushrooms, sliced  
1 medium onion, sliced  
2 tablespoons butter  
2 tablespoons ranch dressing

## Directions

Add potatoes to a large pot of water and bring to a boil. Cook until the potatoes are soft, about 20 minutes.

Meanwhile, place the bacon slices in a large skillet over medium heat, and cook until crisp. Remove to paper towels.

Wipe out the skillet, return to stove, and pour in vegetable oil. Stir in mushrooms and onion, and cook until onion is soft and translucent.

When the potatoes are done, drain water, and place potatoes in a large bowl. Mash in butter and ranch dressing. With a potato masher or electric mixer, continue to mash until the potatoes are smooth. Stir in the mushrooms, onions, and crumbled bacon.

# Baked Chicken and Onions

## Ingredients

2 medium onions, sliced into rings  
1 head garlic, cloves separated,  
peeled, and sliced  
1/4 cup lemon juice  
1/2 cup white wine  
4 skinless, boneless chicken  
breast halves  
paprika to taste  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Layer the bottom of the baking dish with 1/2 the onions and 1/2 the garlic slices. Pour lemon juice and white wine into the baking dish. Season chicken with paprika, salt, and pepper, and place in the baking dish. Top with remaining onions and garlic.

Bake 25 minutes in the preheated oven, or until chicken juices run clear.

# Green Onion Potato Rolls

## Ingredients

4 1/2 cups bread flour  
1 1/4 cups instant mashed potato flakes, divided  
3 tablespoons sugar  
2 (.25 ounce) packages active dry yeast  
2 teaspoons salt  
2 cups milk  
1/2 cup butter or margarine  
4 green onions, sliced  
2 eggs  
all-purpose flour

## Directions

In a mixing bowl, combine 1-1/2 cups flour, 1 cup potato flakes, sugar, yeast and salt. In a saucepan, heat the milk, butter and onions to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add eggs; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a surface; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch dough down. Cover and let rest for 15 minutes. Turn onto a floured surface; divide into 24 pieces. Shape each into a ball. Dip each ball into remaining potato flakes. Place in a greased 13-in. x 9-in. x 2-in. baking pan. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 25-35 minutes or until golden brown. Remove from pan to a wire rack to cool.

# Vegetarian Purple Potatoes with Onions and

## Ingredients

6 purple potatoes, scrubbed  
1 tablespoon olive oil  
1 large red onion, chopped  
8 ounces sliced fresh mushrooms  
salt and black pepper to taste  
2 tablespoons olive oil  
1/4 teaspoon crushed red pepper flakes  
1 tablespoon chopped capers  
1 teaspoon chopped fresh tarragon

## Directions

Cut each potato into wedges by quartering the potatoes, then cutting each quarter in half. Heat 1 tablespoon of olive oil over medium heat in a large skillet, and cook and stir the onion and mushrooms until the mushrooms start to release their liquid and the onion becomes translucent, about 5 minutes. Transfer the onion and mushrooms into a bowl, and set aside.

Heat 2 more tablespoons of olive oil over high heat in the same skillet, and place the potato wedges into the hot oil. Sprinkle with salt and pepper, and allow to cook, stirring occasionally, until the wedges are browned on both sides, about 10 minutes. Reduce heat to medium, sprinkle the potato wedges with red pepper flakes, and allow to cook until the potatoes are tender, about 10 more minutes. Stir in the onion and mushroom mixture, toss the vegetables together, and mix in the capers and fresh tarragon.

# Crisp Onion Squares

## Ingredients

1 (8 ounce) can refrigerated  
crescent rolls  
1 tablespoon butter or margarine,  
softened  
2 tablespoons dried minced onion  
1/2 teaspoon garlic salt

## Directions

Unroll crescent dough and place on an ungreased baking sheet; seal perforations and press into an 8-in. x 6-in. rectangle. Spread with butter; sprinkle with onion and garlic salt.

Bake at 400 degrees for 10 minutes or until golden brown. Cut into squares.

# Blooming Onion

## Ingredients

1/2 cup mayonnaise  
3/4 tablespoon ketchup  
2 tablespoons cream-style horseradish sauce  
1/4 teaspoon paprika  
1/4 teaspoon salt  
1 pinch ground black pepper  
1 pinch cayenne pepper  
1 egg  
1 cup milk  
1 cup all-purpose flour  
1 1/2 teaspoons salt  
1 1/2 teaspoons cayenne pepper  
1/2 teaspoon ground black pepper  
1/2 teaspoon garlic powder  
1/4 teaspoon dried thyme  
1/4 teaspoon dried oregano  
1/8 teaspoon ground cumin  
1 large onion  
2 quarts vegetable oil for deep-frying

## Directions

Make the dipping sauce: Combine mayonnaise, ketchup, horseradish, paprika, 1/4 teaspoon salt, 1 dash black pepper, and 1 dash cayenne pepper in a small bowl and refrigerate it until needed.

Beat egg and combine it with milk in a bowl large enough to hold the onion. In another bowl, combine flour, salt, cayenne pepper, black pepper, garlic powder, thyme, oregano, and cumin.

Prepare the onion: cut approximately 3/4 to 1 inch off of the top and bottom of the onion, remove skin. Remove the 1-inch diameter core from the middle of the onion. Using a large, sharp knife, slice down the center of the onion about 3/4 of the way down, turn 90 degrees and slice again. Keep slicing the sections in half, being careful not to cut to the bottom, until you have 16 sections. Spread the petals apart to make coating easier.

Dip the onion in the milk, then coat well with the flour mixture. Separate the petals again and sprinkle the flour mixture between them. Once you have coated all of the petals well, dip it into the milk and into the flour mixture again. Place in the refrigerator for at least 15 minutes while you preheat the oil.

Pour enough oil to cover the onion into a deep fryer or deep pot. Preheat the oil to 350 degrees F (175 degrees C).

Fry the onion right side up in the oil for 10 minutes or until golden brown. Remove from oil and let drain in a rack or paper towels. Open the center of the onion wide so that you can put the small bowl of dipping sauce in the center.

# Meatball Noodle Onion Stoup

## Ingredients

3 tablespoons butter  
1/2 onion, thinly sliced  
1 teaspoon minced garlic  
1 (4 ounce) can sliced mushrooms, drained  
1 (14.5 ounce) can Italian-style stewed tomatoes  
4 cups water  
1 (1 ounce) package French onion soup mix  
20 frozen cooked meatballs, thawed  
8 ounces fusilli pasta

## Directions

Melt the butter in a large saucepan over medium heat. Stir in the onion and garlic, and cook until the onion is almost translucent. Add the mushrooms and the stewed tomatoes with liquid to the pan; use the back of a large spoon to break up tomatoes. Pour in the water; bring soup to a boil.

Sprinkle in the dry soup mix; add the frozen meatballs. Bring back to a boil, and stir in the pasta. Cook at a low boil until the pasta is done, about 10 minutes.



# Old-Fashioned Onion Soup

## Ingredients

3 pounds onions, sliced  
1/2 cup butter, melted  
7 slices French or Italian-style  
bread  
4 1/2 cups chicken broth

## Directions

Place sliced onions and butter into slow cooker, and mix until onions are thoroughly coated. Stir in bread and chicken broth.

Cover, and cook on LOW for 10 to 18 hours or on HIGH 4 to 5 hours, stirring occasionally. Stir well during last hour.

# Baked Stuffed Onions

## Ingredients

1/2 cup uncooked long-grain rice  
6 large Spanish onions, peeled  
1/2 pound spicy ground pork  
sausage  
1/4 cup chopped green bell  
pepper  
1 egg, beaten  
1/2 cup soft bread crumbs  
1/2 teaspoon dried oregano  
2 tablespoons chopped fresh  
parsley  
2 tablespoons butter, melted  
1/2 teaspoon paprika

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a shallow baking dish.

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Slice tops off of onions. Bring a large pot of salted water to a boil. Add onions and cook until tender but still firm, about 15 minutes. Drain, cool and remove centers of onions, leaving shell intact. Chop centers and reserve 1/2 cup of the chopped flesh.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, crumble and set aside.

In the reserved drippings saute green pepper and reserved 1/2 cup chopped onion until tender. Combine with sausage, egg, cooked rice, bread crumbs, oregano and parsley. Spoon mixture into onion shells and place in prepared dish.

Combine melted butter and paprika; brush or spoon over onions.

Bake in preheated oven, covered, for 15 minutes. Uncover and bake an additional 5 minutes.

# Fried Frog Legs with Creamy Onion-Mushroom

## Ingredients

1 1/2 pounds meaty frog legs  
1 cup milk  
1 eggs, lightly beaten, divided  
1 teaspoon garlic powder  
1/2 teaspoon onion powder

1 cup all-purpose flour  
1/4 cup fine dry bread crumbs  
2 tablespoons yellow cornmeal  
1/2 teaspoon baking powder  
2 teaspoons salt  
1 teaspoon fresh ground black pepper  
1 teaspoon cayenne pepper  
1 teaspoon paprika  
1/2 teaspoon dried oregano  
1/2 teaspoon ground thyme  
1/4 teaspoon cumin  
1 teaspoon dried parsley

1/2 cup olive oil  
3 tablespoons butter

1 small onion, diced  
5 large mushrooms, diced  
2 tablespoons all-purpose flour  
1 cup milk  
1 cup evaporated milk  
1 teaspoon instant chicken bouillon granules  
salt and pepper to taste

## Directions

Rinse frog legs and pat dry. Separate the legs at the joint if desired. Set aside. In a medium bowl, mix together 1 cup milk, half of the beaten egg (about 1 tablespoon), garlic powder, and onion powder. Place the frog legs into the mixture, cover and refrigerate for about one hour, stirring occasionally.

In a large bowl, stir together 1 cup flour, bread crumbs, cornmeal, baking powder, 2 teaspoons salt, 1 teaspoon pepper, cayenne, paprika, oregano, thyme, cumin and parsley. Mix well and set aside.

Heat the olive oil and butter in a large skillet or electric skillet set to medium heat. For an electric skillet, set to 325 degrees F (165 degrees C). Dip each frog leg portion into the flour and spice mixture, packing on as much of the dry mixture as you can. Place the coated frog legs into the pan so they are close but not touching. Cook for about 15 minutes, until browned and crispy, turning often to prevent burning. Take care, they will become more fragile as they cook. Remove from pan, and place on paper towels to drain.

Add the chopped onion and mushrooms to the skillet, and sprinkle them with chicken bouillon. Cook, stirring frequently until onions and vegetables are soft. Sprinkle the last 2 tablespoons of flour into the skillet, and stir to blend in. Cook, stirring constantly until the flour is browned. Mix together the remaining 1 cup milk, evaporated milk, and the other half of the beaten egg. Gradually mix into the skillet. Whisk or stir constantly until the gravy is thick and bubbly. Season to taste with salt and pepper. Add the frog legs, and serve them smothered with gravy.

# Onion Mustard Buns

## Ingredients

1 (.25 ounce) package active dry yeast  
1/4 cup warm water (105 degrees to 115 degrees)  
2 cups warm milk (110 to 115 degrees F)  
3 tablespoons dried minced onion  
3 tablespoons prepared mustard  
2 tablespoons vegetable oil  
2 tablespoons sugar  
1 1/2 teaspoons salt  
6 cups all-purpose flour

## Directions

In a mixing bowl, dissolve yeast in water. Add milk, onion, mustard, oil, sugar, salt and 4 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn out onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide into 24 pieces. Flatten each piece into a 3-in. circle. Place 1 in. apart on greased baking sheets. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown. Cool on wire racks.

# Onion-Garlic Bubble Bread

## Ingredients

1 (1 pound) loaf frozen bread  
dough, thawed  
1/2 cup finely chopped sweet  
onion  
1/2 cup butter, melted  
2 garlic cloves, minced  
1 teaspoon dried parsley flakes  
1/4 teaspoon salt

## Directions

Divide dough into 24 pieces. In a small bowl, combine the remaining ingredients. Dip each piece of dough into butter mixture; place in a 10-in. fluted tube pan coated with nonstick cooking spray. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Serve warm.

# Mom's Traditional Creamed Onions

## Ingredients

8 ounces pearl onions  
4 cups water  
6 tablespoons butter  
6 tablespoons all-purpose flour  
3 cups milk  
salt to taste  
ground black pepper to taste

## Directions

Peel onions, and drop into boiling water. Cook until tender. Drain, reserving liquid. Set onions aside while you make the sauce.

Melt butter or margarine in a saucepan over medium heat. Whisk in flour to make a paste. Mix together cooking water and milk. Add milk mixture slowly to the saucepan, stirring constantly, and cook until thickened. Add salt and pepper to taste. Add onions, and transfer to a serving dish.

# Liver and Onions

## Ingredients

3 tablespoons butter  
1 onion, diced  
2 teaspoons white sugar  
1 pound calves' livers  
1/4 cup all-purpose flour  
1 tablespoon butter  
salt and pepper to taste

## Directions

In a medium skillet, melt butter over medium heat. Stir in onion and saute until softened. Stir in sugar and continue to cook until onion caramelizes.

Rinse liver and remove thin outer membrane. Slice liver into 1/4 to 1/2 inch thick slices.

Heat remaining butter in a medium skillet over medium heat

Dredge liver slices in flour and brown in melted butter for about 1 to 1 1/2 minutes per side. Remove from heat and season to taste with salt and pepper. Serve liver smothered with caramelized onions.

# Grilled Onions

## Ingredients

4 large onions  
1/2 cup butter  
4 cubes chicken bouillon

## Directions

Preheat grill for medium heat.

Peel outer layer off onions. Slice a small section off of one end of each onion, and make a small hole in the center. Fill the center of each onion with a bouillon cube and 2 tablespoons butter or margarine. Replace the top of the onion, and wrap in aluminum foil.

Place onions on grill over indirect heat, and close the lid. Cook for 1 hour, or until tender. Remove the tops, and cut into bite size chunks. Place in a serving dish with all the juices from the foil.



# Orange 'n' Red Onion Salad

## Ingredients

4 cups torn romaine  
2 cups medium navel oranges,  
peeled and sectioned  
1 small red onion, sliced and  
separated into rings  
1/4 cup olive oil  
3 tablespoons red wine vinegar  
1 teaspoon sugar  
1/4 teaspoon salt  
1/8 teaspoon pepper

## Directions

On a serving platter, arrange the romaine, oranges and onion. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Drizzle over salad; serve immediately.

# Sweet Vidalia Onion Pie

## Ingredients

1 1/2 cups crushed buttery round crackers  
1/3 cup butter, melted  
2 tablespoons butter  
2 cups sliced sweet onions  
2 eggs  
3/4 cup half-and-half  
3/4 teaspoon salt  
1/8 teaspoon ground white pepper  
1/4 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together crushed crackers and 1/3 cup melted butter. Press mixture firmly into a 9 inch pie pan and set aside.

Heat a medium skillet over medium heat. Melt 2 tablespoons butter in skillet and saute onions until translucent and tender but not brown. Spread into prepared crust.

In a medium bowl, whisk together eggs, half-and-half, salt, and white pepper. Pour mixture over onions then sprinkle top with shredded cheese.

Bake in preheated oven for 30 minutes, until center is set. Let stand 10 minutes before serving.

# Grilled SPAM®, Tomato, Cheddar Cheese, and

## Ingredients

1/4 cup spicy brown mustard  
8 slices whole wheat bread  
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cut into 1/4 inch slices  
8 slices Cheddar cheese  
2 large tomatoes, cut into 1/2-inch slices  
1 sweet onion, thinly sliced  
1/4 cup softened butter

## Directions

Spread the mustard onto one side of each of the bread slices. Place the luncheon meat onto half of the bread slices, then top each with 2 slices of Cheddar cheese, sliced tomato, and onion. Place the remaining bread slices, mustard-side-down onto the onions. Spread butter evenly onto the outside of each sandwich.

Heat a large skillet over medium-low heat. Place the sandwiches into the skillet, and cook until they are golden brown, then flip the sandwiches over, and continue cooking until golden brown and crispy on the other side, about 6 minutes per side. Allow the sandwiches to cool slightly before serving.

# Giovanna's Yummy Cheese Onions

## Ingredients

1/4 cup butter  
6 large Vidalia onions, thinly sliced  
1/4 cup butter  
2 tablespoons all-purpose flour  
1 teaspoon salt, or to taste  
1/2 teaspoon ground black pepper  
1 teaspoon dry mustard  
1 cup milk  
2 cups shredded Monterey Jack cheese  
1/2 cup seasoned bread crumbs  
butter flavored cooking spray

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Melt 1/4 cup of butter in a large skillet over medium-low heat. Add sliced onions, and cook until wilted and soft, but not browned. Set aside.

Melt the remaining butter in a saucepan over medium heat. Mix in the flour, salt, pepper, and dry mustard. Cook stirring for 2 minutes. Gradually whisk in milk, stirring constantly until thickened. Add cheese, and cook, stirring until melted. Set aside.

Spread half of the onions into the bottom of a 1 quart casserole dish or 11x7 baking dish. Spoon half of the sauce over the onions, then sprinkle with half of the bread crumbs. Repeat layering, and spray the top layer of bread crumbs with cooking spray.

Bake uncovered for 25 minutes in the preheated oven, then turn on the broiler, and broil for 1 minute, until the top is golden brown.

# Onion Potato Pie

## Ingredients

8 cups frozen shredded hash  
brown potatoes, thawed  
6 tablespoons butter, divided  
3/4 teaspoon salt, divided  
1 cup diced sweet onion  
1/4 cup chopped sweet red  
pepper  
1 cup shredded Cheddar cheese  
3 eggs, lightly beaten  
1/3 cup milk

## Directions

Gently squeeze potatoes to remove excess water. Melt 5 tablespoons butter; add to potatoes along with 1/2 teaspoon salt. Press in bottom and up sides of a greased 9-in. pie plate to form a crust. Bake at 425 degrees F for 25-30 minutes or until edges are browned. Cool to room temperature.

In a saucepan over medium heat, saute the onion and red pepper in remaining butter until tender, about 6-8 minutes. Spoon into crust; sprinkle with cheese. Combine the eggs, milk and remaining salt; pour over onion mixture.

Bake at 350 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

# Pan Seared Scallops with Pepper and Onions in

## Ingredients

1/3 cup extra virgin olive oil  
1 (2 ounce) can anchovy fillets, minced  
1 pound large sea scallops  
1 large red bell pepper, coarsely chopped  
1 large orange bell pepper, coarsely chopped  
1 red onion, coarsely chopped  
2 cloves garlic, thinly sliced  
1 teaspoon minced lime zest  
1 1/2 teaspoons minced lemon zest  
1 pinch kosher salt and pepper to taste  
8 sprigs fresh parsley, for garnish

## Directions

Heat the olive oil and minced anchovies in a large skillet over medium-high heat, stirring as the oil heats to dissolve the anchovies. Once the anchovies are sizzling, add the sea scallops, and cook without moving the scallops for 2 minutes.

Meanwhile, toss the bell peppers, onion, garlic, lime zest and lemon zest in a bowl; season to taste with salt and pepper. Sprinkle the pepper mixture onto the scallops, and continue cooking a few more minutes until the scallops have browned on one side. Flip the scallops over, stir the pepper mixture, and continue cooking until the scallops have browned on the other side, 4 to 5 minutes. Garnish with parsley sprigs to serve.

# Veggies with Creamy Chive and Onion Sauce

## Ingredients

4 carrots, sliced  
4 cups small cauliflower florets  
2 cups small broccoli florets  
2 teaspoons oil  
2 green onions, thinly sliced  
1 (8 ounce) tub PHILADELPHIA  
Chive & Onion Cream Cheese  
Spread  
1/3 cup milk

## Directions

Bring carrots and cauliflower to boil in 1 inch water in Dutch oven or large deep skillet; cover. Cook 2 min. Add broccoli; cook, covered, 3 to 5 min. or until vegetables are crisp-tender.

Meanwhile, heat oil in small saucepan on medium-high heat. Add onions; cook and stir 1 min. Add cream cheese spread and milk; cook and stir 2-3 min. or until cream cheese is melted, stirring frequently.

Drain vegetables; place in serving dish. Top with cream cheese sauce.

# Creamy Cherry Tomato Salad with Fresh Basil,

## Ingredients

2 pints cherry tomatoes, halved  
salt, to taste  
1/4 cup mayonnaise  
1/4 cup sour cream  
2 tablespoons rice wine vinegar  
1 garlic clove, minced  
3 cups fresh corn kernels  
1/4 cup torn basil leaves  
1 small red onion, quartered and  
thinly sliced  
1/2 cup raisins  
salt and pepper to taste

## Directions

Salt tomatoes in a bowl and set aside. Whisk together mayonnaise, sour cream, vinegar and garlic; set aside. Add corn, basil, onion and raisins to tomatoes. Season with salt and pepper, and toss with dressing.



# Potato Onion Loaf

## Ingredients

6 baked potatoes  
2 eggs, beaten  
1 onion, diced  
1/2 teaspoon salt  
1/2 teaspoon white pepper  
1/2 cup shredded sharp Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x4 inch loaf pan.

Remove skins from potatoes, and discard. Place the potatoes in a large bowl, and mash. Mix in onion eggs, salt, pepper and cheese with your hands, or as you would meatloaf. Form into a loaf shape and place into the prepared pan.

Bake for 90 minutes in the preheated oven. Let cool for 5 minutes, then remove from the pan, slice and serve.

# Indian Spiced Onions

## Ingredients

- 1 onion, chopped
- 2 teaspoons ketchup
- 1 teaspoon lemon juice
- 1 tablespoon white sugar
- 1 pinch salt
- 1 teaspoon chopped fresh cilantro
- 1 teaspoon chopped fresh fenugreek leaves
- 1 teaspoon chili powder

## Directions

In a medium bowl, stir onion and ketchup until onion is thinly and evenly coated. Mix in the lemon juice. Season with sugar, cilantro, fenugreek and chili powder, and mix thoroughly. Cover, and chill for 24 hours. This allows the lemon juice to neutralize the onion flavor slightly.

# Soft Onion Sandwich Rolls

## Ingredients

3/4 cup lukewarm milk  
5 tablespoons lukewarm water  
3 tablespoons butter, softened  
1 1/2 teaspoons salt  
3 tablespoons white sugar  
1 teaspoon onion powder  
3 tablespoons dried minced onion  
1/4 cup instant potato flakes  
3 cups all-purpose flour  
1 (.25 ounce) envelope active dry yeast  
1 egg white  
1 tablespoon water  
1/4 cup dried minced onion

## Directions

Place the milk, water, butter, salt, sugar, onion powder, 3 tablespoons of dried onion, potato flakes, flour and yeast into the pan of a bread machine in the order recommended by the manufacturer. Select the Dough cycle, and press Start.

When the cycle has completed, remove the dough from the machine, and knead on a lightly floured surface. Cut into 8 equal pieces, and form into balls. Gently flatten the balls until they are 4 inches in diameter. If they keep shrinking back, just let them relax for a minute before flattening. Place on a baking sheet, and cover loosely with a towel. Set in a draft-free place to rise until doubled in size, about 40 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Whisk together the egg white and water in a cup. Brush over the tops of the risen rolls, and sprinkle with remaining minced onion.

Bake for 15 to 20 minutes in the preheated oven, until golden brown. Cool completely, then slice in half horizontally before using.

# Intoxicating Onion Soup

## Ingredients

4 tablespoons margarine  
8 onions, chopped  
20 cloves garlic, minced  
4 teaspoons dried thyme  
2 teaspoons salt  
4 teaspoons brown sugar  
4 cups red wine  
4 tablespoons chopped fresh  
parsley

## Directions

Melt the butter or margarine in a large saucepan over medium heat. Add the onions and saute for 10 minutes, or until onions become caramelized. Add the garlic, thyme, salt, brown sugar and 2 cups red wine.

Stir well, bring to a boil and continue to heat until soup has reduced by half. Add the remaining 2 cups red wine and the parsley. Reduce heat to low, cover and simmer for 20 minutes.

# Cheesy Onion Biscuits

## Ingredients

1/4 cup chopped onion  
3/4 cup all-purpose flour  
1/8 teaspoon baking powder  
1/8 teaspoon baking soda  
1/8 teaspoon salt  
1 tablespoon shortening  
1/4 cup shredded Cheddar  
cheese  
1/3 cup 1% buttermilk

## Directions

Place onion in a small microwave-safe bowl; cover and microwave on high for 1-2 minutes or until tender. In a small bowl, combine the flour, baking powder, baking soda and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in cheese and onion. Stir in buttermilk just until moistened.

Turn onto a lightly floured surface; knead 8-10 times. Pat or roll out into a 4-in. circle; cut into four wedges. Place 2 in. apart on a baking sheet coated with nonstick cooking spray. Bake at 450 degrees F for 8-12 minutes or until golden brown. Serve warm.

# Absolute Best Liver and Onions

## Ingredients

2 pounds sliced beef liver  
1 1/2 cups milk, or as needed  
1/4 cup butter, divided  
2 large Vidalia onions, sliced into rings  
2 cups all-purpose flour, or as needed  
salt and pepper to taste

## Directions

Gently rinse liver slices under cold water, and place in a medium bowl. Pour in enough milk to cover. Let stand while preparing onions. (I like to soak up to an hour or two - whatever you have time for.) This step is SO important in taking the bitter taste of the liver out.

Melt 2 tablespoons of butter in a large skillet over medium heat. Separate onion rings, and saute them in butter until soft. Remove onions, and melt remaining butter in the skillet. Season the flour with salt and pepper, and put it in a shallow dish or on a plate. Drain milk from liver, and coat slices in the flour mixture.

When the butter has melted, turn the heat up to medium-high, and place the coated liver slices in the pan. Cook until nice and brown on the bottom. Turn, and cook on the other side until browned. Add onions, and reduce heat to medium. Cook a bit longer to taste. Our family prefers the liver to just barely retain a pinkness on the inside when you cut to check. Enjoy!

# Easy Oniony Cheese Ball

## Ingredients

1 (8 ounce) package cream cheese, softened  
10 ounces extra sharp Cheddar cheese, shredded  
1 (1 ounce) envelope dry onion soup mix  
1 cup chopped walnuts

## Directions

Thoroughly mix together the softened cream cheese, Cheddar cheese, and onion soup mix in a bowl. Chill in refrigerator for about 1/2 hour to firm up, if necessary. Form the mixture into a ball or log, and press the outside with walnuts.

Serve on an appetizer tray or a decorative plate surrounded by assorted crackers.

# Christmas Onion Soup

## Ingredients

2 large onions  
2 tablespoons margarine  
1 tablespoon all-purpose flour  
4 cups milk  
1 teaspoon salt  
ground black pepper to taste  
2 egg yolks, beaten

## Directions

Cook onions in butter or margarine for about 10 minutes, until tender but not brown.

Sprinkle onions with flour; stir until blended. Add milk, cover, and simmer for 20 minutes.

Stir a small amount of hot soup into beaten egg yolks, stirring until blended. Return egg mixture to soup, and stir until well blended. Add salt and black pepper. Sprinkle each serving with grated parmesan cheese.



# Onion Skin Colored Eggs

## Ingredients

5 yellow onions  
5 red onions  
12 eggs

## Directions

Remove the colored skins from the outsides of the yellow and red onions. Save the rest of the onion for other uses. Cut cheesecloth into 5 inch squares. Place a couple of pieces of onion skin onto a square of cheesecloth and set an egg on top. Gather the cheesecloth around the egg so that it is covered with onion skin. Secure with a rubber band. Repeat with remaining eggs and onion skins.

Fill a large pot with cold water and add the wrapped eggs. Cover and bring to a boil, then remove from the heat and let stand for 10 to 15 minutes. Afterwards, rinse the eggs under cold water and snip off the rubber bands to remove the cheesecloth. Rinse and dry the eggs.

# French Onion Soup Gratinee

## Ingredients

4 tablespoons butter  
1 teaspoon salt  
2 large red onions, thinly sliced  
2 large sweet onions, thinly sliced  
1 (48 fluid ounce) can chicken broth  
1 (14 ounce) can beef broth  
1/2 cup red wine  
1 tablespoon Worcestershire sauce  
2 sprigs fresh parsley  
1 sprig fresh thyme leaves  
1 bay leaf  
1 tablespoon balsamic vinegar  
salt and freshly ground black pepper to taste  
4 thick slices French or Italian bread  
8 slices Gruyere or Swiss cheese slices, room temperature  
1/2 cup shredded Asiago or mozzarella cheese, room temperature  
4 pinches paprika

## Directions

Melt butter in a large pot over medium-high heat. Stir in salt, red onions and sweet onions. Cook 35 minutes, stirring frequently, until onions are caramelized and almost syrupy.

Mix chicken broth, beef broth, red wine and Worcestershire sauce into pot. Bundle the parsley, thyme, and bay leaf with twine and place in pot. Simmer over medium heat for 20 minutes, stirring occasionally. Remove and discard the herbs. Reduce the heat to low, mix in vinegar and season with salt and pepper. Cover and keep over low heat to stay hot while you prepare the bread.

Preheat oven broiler. Arrange bread slices on a baking sheet and broil 3 minutes, turning once, until well toasted on both sides. Remove from heat; do not turn off broiler.

Arrange 4 large oven safe bowls or crocks on a rimmed baking sheet. Fill each bowl 2/3 full with hot soup. Top each bowl with 1 slice toasted bread, 2 slice Gruyere cheese and 1/4 of the Asiago or mozzarella cheese. Sprinkle a little bit of paprika over the top of each one.

Broil 5 minutes, or until bubbly and golden brown. As it softens, the cheese will cascade over the sides of the crock and form a beautifully melted crusty seal. Serve immediately!

# Creamy Saffron Shrimp with Gnocchi and

## Ingredients

1 tablespoon butter  
1 large onion, thinly sliced  
6 mushrooms, sliced  
1 teaspoon brown sugar  
1 (16 ounce) package potato gnocchi  
20 peeled and deveined large shrimp (21 to 30 per pound)  
3 tablespoons reduced-fat sour cream  
1 teaspoon paprika  
1 pinch saffron  
salt to taste  
2 tablespoons shredded fresh basil  
1/4 cup grated Parmesan cheese

## Directions

Melt the butter in a large skillet over medium heat. Stir in the onion, mushrooms, and brown sugar. Cook and stir until the onion has cooked to a deep brown color, about 10 minutes. Remove the caramelized onions and set aside.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the gnocchi and return to a boil. Cook until the gnocchi floats to the top, about 3 minutes; drain, and keep warm.

Place the skillet over medium-high heat, and stir in the shrimp. Cook and stir until the shrimp have turned pink on the outside and are no longer translucent in the center, about 5 minutes. Add the caramelized onions, sour cream, paprika, and saffron. Cook and stir until the mixture begins to simmer, then gently fold in the cooked gnocchi, then season to taste with salt.

Pour the gnocchi into a serving dish, and sprinkle with shredded basil and Parmesan cheese to serve.

# Onion Chicken in Balsamic Sauce

## Ingredients

1 tablespoon olive oil  
1 onion, chopped  
2 chicken leg quarters  
4 cloves garlic, chopped  
1 1/2 cups chicken stock  
1/2 cup balsamic vinegar  
1/2 cup chopped sun-dried tomatoes  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, heat oil over medium heat. Add onion and reduce heat to low. Allow onion to caramelize, stirring only enough to prevent sticking and to be sure that all sides are fully cooked. Add garlic and saute briefly.

Increase heat to medium. Add chicken hindquarters to skillet and brown on both sides. Remove chicken, onion and garlic and place in a 9x13 inch baking dish.

Combine the stock and vinegar. Deglaze the skillet with this mixture, then bring to a boil and continue to simmer, stirring occasionally, until the mixture has thickened. Pour mixture over chicken and stir in the sun dried tomatoes. Cover dish tightly and bake in the preheated oven for 15 to 20 minutes, or until chicken is done and juices run clear.

# Warm French Onion Dip with Crusty Bread

## Ingredients

1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
1 (8 ounce) package cream  
cheese, softened  
1 cup shredded mozzarella  
cheese  
Crusty bread cubes, crackers or  
vegetables

## Directions

Heat the oven to 375 degrees F. Stir the soup and cream cheese in a medium bowl until it's smooth. Stir in the mozzarella cheese. Spread in a 1 1/2-quart shallow baking dish.

Bake for 30 minutes or until the mixture is hot and bubbling.

Serve with the bread for dipping.

# Pineapple-Onion Pork Chops

## Ingredients

1/4 cup all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
6 (3/4 inch thick) boneless pork  
loin chops  
3 tablespoons butter or margarine  
1/2 cup water  
1 medium onion, sliced  
1 1/2 cups pineapple juice  
2 tablespoons brown sugar  
2 tablespoons honey mustard\*

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add pork chops and shake to coat. In a skillet, brown the chops on both sides in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Add water to dish. Place onion over chops. Cover and bake at 350 degrees F for 20 minutes.

Meanwhile, in a saucepan, combine the pineapple juice, brown sugar and mustard. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Pour over pork. Bake, uncovered, for 5 -10 minutes or until meat juices run clear.

# Pork Chops with Apples, Onions, and Sweet

## Ingredients

4 pork chops  
salt and pepper to taste  
2 onions, sliced into rings  
2 sweet potatoes, sliced  
2 apples - peeled, cored, and  
sliced into rings  
3 tablespoons brown sugar  
2 teaspoons freshly ground black  
pepper  
1 teaspoon salt

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Season pork chops with salt and pepper to taste, and arrange in a medium oven safe skillet. Top pork chops with onions, sweet potatoes, and apples. Sprinkle with brown sugar. Season with 2 teaspoons pepper and 1 teaspoon salt.

Cover, and bake 1 hour in the preheated oven, until sweet potatoes are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

# Pickled Grilled Red Onions

## Ingredients

2 small red onions  
1/2 cup cider vinegar  
1/4 cup sugar  
1 teaspoon salt

## Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Peel onions and trim root ends just slightly. Quarter the onions, keeping the layers intact with the remaining root ends. If necessary, use a toothpick to keep layers together while on the grill.

Grill onions until slightly charred, about 5 minutes. Remove from the grill and place in a nonreactive bowl.

Meanwhile, heat vinegar, sugar, and salt in a small non-reactive saucepan over medium heat. Stir until the sugar is dissolved. Pour hot liquid over the grilled onions and let stand for 10 to 15 minutes. Remove onions from liquid and refrigerate until ready to use.



# Frizzled Onions

## Ingredients

2 small onions, very thinly sliced  
2/3 cup vegetable oil for frying  
salt to taste

## Directions

Heat oil in a small saucepan placed over medium-low heat. A slice of onion should just sizzle a bit when added to the hot oil. Add 1/2 of the onions and cook, stirring occasionally, until the onions are a deep golden brown, about 7-10 minutes. Remove with slotted spoon to paper towels to drain, and salt to taste. Onions will be soft at first and will crisp as they cool. Repeat with remaining onions.

# Tomato Salsa without Onions

## Ingredients

1 poblano pepper  
3 cloves garlic, peeled  
5 ripe tomatoes  
1 cup chopped fresh cilantro  
1/2 teaspoon ground cumin  
1 teaspoon chili powder  
2 tablespoons lime juice

## Directions

Preheat the broiler.

Place poblano pepper and garlic cloves on a medium baking sheet. Turning pepper frequently, broil at maximum distance from heat until browned, about 15 minutes.

In a food processor, place roasted pepper, roasted garlic, tomatoes, cilantro, cumin, chili powder and lime juice. Process using pulse setting until an evenly chunky texture is obtained. Chill until serving.

# Onion Soup Au

## Ingredients

1 French baguette  
3 tablespoons margarine  
2 onions, thinly sliced  
1/4 cup all-purpose flour  
1 (20 ounce) can beef consomme  
5 cups hot water  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon garlic powder  
4 tablespoons ketchup  
2 tablespoons Worcestershire sauce  
1 cube beef bouillon cube  
3/4 cup shredded sharp Cheddar cheese  
3/4 cup shredded Swiss cheese  
3/4 cup grated Parmesan cheese  
8 slices Swiss Gruyere cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C). Cut French baguette bread into slices about 3/4 inch thick and place directly on rack in oven for 20 minutes or until bread is dry and lightly browned. Remove and set aside.

Melt butter or margarine in a heavy bottomed saucepan, add onions and cook over low heat, stirring occasionally. Cook until onions are golden brown, about 15 minutes. Sprinkle onions with flour and cook, stirring for about 2 minutes or until flour is well blended.

Add beef consomme, water, salt, pepper, garlic powder, ketchup, Worcestershire sauce and beef bouillon cube; bring to boil and simmer for 20 minutes.

In a mixing bowl, combine Cheddar, Swiss and Parmesan cheese.

Set oven temperature to broil. Ladle soup into oven-proof soup bowls and top each bowl with a slice of toasted French baguette bread. Sprinkle mixed cheese over bread and place one slice of Gruyere cheese on top. Place soup bowls under broiler and broil until cheese is melted, bubbly and lightly browned, about 2 to 3 minutes. Serve immediately.

# Butternut Squash with Onions and Pecans

## Ingredients

1 cup chopped pecans  
3 tablespoons butter  
1 large onion, finely chopped  
2 1/4 pounds butternut squash -  
peeled, seeded, and cubed  
salt and pepper to taste  
3 tablespoons chopped fresh  
parsley

## Directions

Place pecans on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Melt butter in a large, heavy skillet over low heat; add onion, and saute until very tender, about 15 minutes. Stir in squash, and cover. Continue cooking, stirring occasionally, until squash is tender but still holds its shape, about 15 minutes. Season with salt and pepper.

Stir in half the pecans and half the parsley. Transfer mixture to a serving bowl. Sprinkle with remaining pecans and parsley to serve.

# Tomato, Cucumber and Red Onion Salad with

## Ingredients

2 large cucumbers - halved  
lengthwise, seeded and sliced  
1/3 cup red wine vinegar  
1 tablespoon white sugar  
1 teaspoon salt  
3 large tomatoes, seeded and  
coarsely chopped  
2/3 cup coarsely chopped red  
onion  
1/2 cup chopped fresh mint  
leaves  
3 tablespoons olive oil  
salt and pepper to taste

## Directions

In a large bowl, toss together the cucumbers, vinegar, sugar and salt. Let stand at room temperature for an hour, stirring occasionally.

Add tomatoes, onion, mint and oil to cucumbers and toss to blend. Season to taste with salt and pepper.

# Holiday Onions

## Ingredients

3 pounds onions, sliced  
2 tablespoons butter  
3 tablespoons all-purpose flour  
1 cup milk  
1 cup sharp Cheddar cheese,  
shredded  
1 dash paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 3 quart casserole dish.

Bring a medium saucepan of salted water to a boil. Stir in onions; cook until tender but still firm. Drain.

Melt the butter in a large skillet over medium heat. Stir in the flour and continue stirring until golden brown. Pour in the milk and allow the mixture to thicken. Mix in the cheese, allowing it to melt.

Arrange onions in casserole dish and cover with cheese mixture; sprinkle with paprika.

Bake in the preheated oven 30 minutes, or until heated through and bubbling around edges.

# Grilled Sausages with Caramelized Onions and

## Ingredients

8 sausages  
2 tablespoons butter  
2 medium onions, halved and sliced  
3 large apples - peeled, cored, and cut into thin wedges  
2 tablespoons apple cider or red wine vinegar  
2 tablespoons brown sugar, packed  
salt and pepper to taste

## Directions

Prepare grill for high heat.

With a fork, poke sausages several times. Place in a pot, cover with water, and simmer over medium-high heat until cooked through, about 7 minutes. Remove from heat, and set aside.

Warm butter in a skillet over medium heat. Stir in onions, and cook until soft and translucent. Stir in apples, vinegar, and brown sugar; cook, stirring gently, until caramelized, about 10 to 15 minutes. Season with salt and pepper.

Meanwhile, place sausages on grill (or under broiler), and cook until well browned. Serve on a mound of caramelized apples and onions.

# French Onion Soup XI

## Ingredients

1/3 cup butter  
10 onions, peeled and thinly sliced  
2 cloves garlic, crushed  
1 (12 fluid ounce) can or bottle  
beer  
1 quart beef broth  
1/2 teaspoon dry mustard  
1 teaspoon dried thyme  
1/4 teaspoon ground black  
pepper  
1 bay leaf  
6 slices French bread, toasted  
3 cups shredded Gruyere cheese

## Directions

In a large saucepan over medium heat, melt butter. Stir and cook onions in butter until golden brown, 15 minutes.

Stir in the garlic and cook 1 minute. Pour in the beer and beef broth and season with mustard, thyme, black pepper and the bay leaf. Bring to a boil, then reduce heat, cover and simmer 30 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Remove bay leaf from soup and ladle soup into a large casserole or individual ovenproof bowls, leaving about 1 inch of room at the top of the dish or dishes. Float slices of toasted bread on the soup and pile generously with Gruyere.

Bake in preheated oven 10 minutes, until cheese is lightly browned and bubbly.



# Almond Glazed Onions

## Ingredients

1 1/2 pounds small boiling onions,  
trimmed  
2 tablespoons butter  
6 tablespoons white sugar  
2 tablespoons water  
1/3 cup slivered almonds

## Directions

Place onions in a large saucepan with enough water to cover by 1 inch. Bring to boil; cook until onions are tender, 20 to 25 minutes. Drain; slip off skins.

Melt butter and sugar in a deep skillet over medium heat. Stir in water and skinned onions. Cook, stirring, until onions begin to color, about 10 minutes.

Sprinkle the almonds into the skillet. Cook and stir until onions are golden and almonds are lightly toasted, 4 to 5 additional minutes.

# Italian Sausage, Peppers, and Onions

## Ingredients

6 (4 ounce) links sweet Italian sausage  
2 tablespoons butter  
1 yellow onion, sliced  
1/2 red onion, sliced  
4 cloves garlic, minced  
1 large red bell pepper, sliced  
1 green bell pepper, sliced  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1/4 cup white wine

## Directions

Place the sausage in a large skillet over medium heat, and brown on all sides. Remove from skillet, and slice.

Melt butter in the skillet. Stir in the yellow onion, red onion, and garlic, and cook 2 to 3 minutes. Mix in red bell pepper and green bell pepper. Season with basil, and oregano. Stir in white wine. Continue to cook and stir until peppers and onions are tender.

Return sausage slices to skillet with the vegetables. Reduce heat to low, cover, and simmer 15 minutes, or until sausage is heated through.

# Baked Onion Dip

## Ingredients

1 cup mayonnaise  
1 cup chopped sweet onion  
1 tablespoon grated Parmesan cheese  
1/4 teaspoon garlic salt  
1 cup shredded Swiss cheese  
Minced fresh parsley  
Assorted crackers

## Directions

In a bowl, combine mayonnaise, onion, Parmesan cheese and garlic salt; stir in Swiss cheese. Spoon into a 1-qt. baking dish. Bake, uncovered, at 325 degrees F for 40 minutes. Sprinkle with parsley if desired. Serve with crackers.

# Creamed Onions and Peas

## Ingredients

1 1/2 cups fresh pearl onions  
2 cups fresh or frozen peas  
1 cup heavy cream  
1 tablespoon margarine or butter  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon onion powder  
1/8 teaspoon garlic powder

## Directions

Fill a saucepan with water, and bring to a boil. Cook pearl onions in boiling water for 3 minutes, drain, and rinse in cold water. Peel onions, and remove the ends.

Place onions with peas in the saucepan, and fill with enough water to just cover the vegetables. Simmer until tender, about 10 to 12 minutes. Drain, and place vegetables in a bowl.

Melt margarine in the saucepan over medium-high heat. Pour in cream, and season with salt, pepper, onion powder, and garlic powder. Bring to a boil; cook until thick, stirring constantly. Stir peas and onions into the sauce to coat. Serve immediately.

# Hamburger Steak with Onions and Gravy

## Ingredients

- 1 pound ground beef
- 1 egg
- 1/4 cup bread crumbs
- 1/8 teaspoon ground black pepper
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- 1 tablespoon vegetable oil
- 1 cup thinly sliced onion
- 2 tablespoons all-purpose flour
- 1 cup beef broth
- 1 tablespoon cooking sherry
- 1/2 teaspoon seasoned salt

## Directions

In a large bowl, mix together the ground beef, egg, bread crumbs, pepper, salt, onion powder, garlic powder, and Worcestershire sauce. Form into 8 balls, and flatten into patties.

Heat the oil in a large skillet over medium heat. Fry the patties and onion in the oil until patties are nicely browned, about 4 minutes per side. Remove the beef patties to a plate, and keep warm.

Sprinkle flour over the onions and drippings in the skillet. Stir in flour with a fork, scraping bits of beef off of the bottom as you stir. Gradually mix in the beef broth and sherry. Season with seasoned salt. Simmer and stir over medium-low heat for about 5 minutes, until the gravy thickens. Turn heat to low, return patties to the gravy, cover, and simmer for another 15 minutes.

# Grilled Potatoes and Onion

## Ingredients

4 potatoes, sliced  
1 red onion, sliced  
1 teaspoon salt  
1 teaspoon ground black pepper  
4 tablespoons butter

## Directions

Preheat grill for medium heat.

For each packet, measure out 2 or 3 squares of aluminum foil large enough to easily wrap the vegetables, and layer one on top of the other. Place some of the potatoes and onion in the center, sprinkle with salt and pepper, and dot with butter. Wrap into a flattened square, and seal the edges. Repeat with remaining potatoes and onion.

Place aluminum wrapped package over indirect heat, and cover. Cook for approximately 30 minutes, turning once. Serve hot off the grill.

# Asparagus, Potato, and Onion Frittata

## Ingredients

2 tablespoons olive oil  
2 potatoes, shredded  
1/4 cup chopped onion  
1/2 teaspoon salt  
1/4 teaspoon fresh ground black pepper  
1 pound asparagus, trimmed and cut into 2-inch pieces  
1 cup diced ham  
6 eggs  
1 tablespoon milk  
1/2 cup shredded mozzarella cheese  
1/2 cup shredded white Cheddar cheese  
1 tablespoon chopped fresh basil

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Heat the olive oil in a large skillet over medium heat; cook and stir the shredded potato and onion in the hot oil until the potatoes begin to brown, about 5 minutes.. Season with salt and pepper. Add the asparagus and ham and continue cooking until the asparagus is tender, another 5 to 7 minutes; transfer to the prepared baking dish. Whisk the eggs and milk together in a small bowl; pour evenly over the dish. Scatter the mozzarella and white Cheddar cheeses over the top of the potato mixture.

Bake in the preheated oven until set in the middle, 20 to 25 minutes. Garnish with the basil to serve.

# Onion Tart

## Ingredients

1/4 cup butter  
1 1/2 pounds onions, sliced  
2 eggs, beaten  
1 (9 inch) pie crust, baked  
4 slices bacon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, melt butter and saute onions until soft. Remove from heat. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Mix in eggs.

Pour into prepared shell and bake at 350 degrees F (175 degrees C) for approximately 20 minutes. Top with bacon, Can be served warm or cold.



# Sausage, Peppers and Onions

## Ingredients

1 pound sweet and/or hot Italian sausage links, diagonally sliced  
1 tablespoon olive oil  
2 large green and/or red bell peppers, sliced  
1 large onion, thinly sliced  
1 clove garlic, finely chopped  
1 (26 ounce) jar Ragu® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce

## Directions

Brown sausage in 12-inch nonstick skillet over medium-high heat, about 5 minutes. Remove sausage from skillet and set aside.

Heat olive oil in same skillet over medium-high heat and cook green peppers, onion and garlic, stirring occasionally, 5 minutes or until vegetables are tender.

Stir in Pasta Sauce and bring to a boil. Return sausage to skillet. Reduce heat to low and simmer covered, stirring occasionally, 10 minutes or until sausage is done and vegetables are tender. Serve, if desired, with crusty Italian bread.

# SwansonB® Roasted Chicken with Caramelized

## Ingredients

2 cups shredded roasted chicken  
2 teaspoons vegetable oil  
2 medium onions, halved and  
thinly sliced  
8 cups SwansonB® Chicken  
Broth (Regular, Natural  
Goodness®, or Certified Organic)  
1/8 teaspoon ground black  
pepper  
2 medium carrots, sliced  
2 stalks celery, sliced  
3/4 cup uncooked trumpet-  
shaped pasta (campanelle)

## Directions

Heat oil in 10-inch skillet over medium-high heat. Add onions and cook until they begin to brown, stirring occasionally. Reduce heat to medium. Cook until onions are tender and caramelized, stirring occasionally. Remove skillet from heat.

Heat broth, black pepper, carrots and celery in 4-quart saucepan over medium-high heat to a boil. Stir pasta and chicken in saucepan. Reduce heat to medium. Cook 10 minutes or until pasta is tender. Stir in onions and serve immediately.

# Corn, Sweet Onion, and Tomato Salad

## Ingredients

3 (11 ounce) cans whole kernel corn  
2 large tomatoes, diced  
1 large sweet onions, cut into thin strips  
4 green onions, chopped  
1 bunch cilantro leaves, minced into tiny strips  
2 limes, juiced  
1/3 cup rice vinegar  
kosher salt to taste

## Directions

In a large bowl, combine corn, tomatoes, sweet onion, green onion, and cilantro. Squeeze lime juice over mixture, and mix in. Stir in rice vinegar to taste; the amount you use will depend on the sweetness of the corn, and the acidity of the lime. Season with kosher salt. Cover, and chill for 45 minutes to an hour. Stir before serving.

# Sausage, Peppers, Onions, and Potato Bake

## Ingredients

2 teaspoons olive oil  
2 pounds Italian sausage links, cut into 2-inch pieces  
1/4 cup olive oil  
4 large potatoes, peeled and thickly sliced  
2 large green bell peppers, seeded and cut into wedges  
2 large red bell peppers, seeded and cut into wedges  
3 large onions, cut into wedges  
1/2 cup white wine  
1/2 cup chicken stock  
1 teaspoon Italian seasoning  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat 2 teaspoons olive oil in a large skillet over medium heat, and cook and stir the sausage until browned. Transfer the cooked sausage to a large baking dish. Pour 1/4 cup of olive oil into the skillet, and cook the potatoes, stirring occasionally, until browned, about 10 minutes. Place the potatoes into the baking dish, leaving some oil. Cook and stir the green and red peppers and onions in the hot skillet until they are beginning to soften, about 5 minutes. Add the vegetables to the baking dish. Pour wine and chicken stock over the vegetables and sausage, and sprinkle with Italian seasoning, salt, and pepper. Gently stir the sausage, potatoes, and vegetables together.

Bake in the preheated oven until hot and bubbling, 20 to 25 minutes. Serve hot.

# Vidalia Onion Soup

## Ingredients

6 large Vidalia onions  
6 tablespoons butter  
4 tablespoons all-purpose flour  
2 cups chicken broth  
1 cup heavy cream  
1/2 cup milk  
chopped fresh parsley for garnish  
(optional)

## Directions

Slice onions thinly. Place half of the onions in a skillet with half of the butter; cook, covered, over medium-high heat until soft, about 10 minutes. Remove to a platter, and cook remaining onions with butter. Return two-thirds of the reserved onions to the skillet. (Reserve the rest for garnish.)

Stir in flour until well combined with onions. Slowly stir in chicken broth. Remove from heat, and let cool about 10 minutes. Stir in cream and milk.

Pour into a blender, and blend until smooth and creamy. Return to stovetop, and heat through over medium-low heat. Pour into bowls, and garnish with reserved onions and chopped parsley.

# Cheesy Onion Focaccia

## Ingredients

3/4 cup water (70 to 80 degrees F)  
2 tablespoons olive oil  
1 teaspoon salt  
2 cups bread flour  
1 tablespoon sugar  
1 1/2 teaspoons active dry yeast  
2 medium onions, quartered and sliced  
3 garlic cloves, minced  
1/4 cup butter  
2 teaspoons Italian seasoning  
1 cup shredded Cheddar cheese  
2 tablespoons grated Parmesan cheese

## Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When the cycle is completed, turn dough onto a lightly greased 12-in. pizza pan; pat into a 10-in. circle. Cover and let rise in a warm place until doubled, about 30 minutes. Meanwhile, in a large skillet, saute onions and garlic in butter for 18-20 minutes or until golden brown. Stir in the Italian seasoning; cook 1 minute longer.

Using the end of a wooden spoon handle, make deep indentations 1 in. apart in dough. Top with onion mixture and cheeses. Bake at 400 degrees F for 15-18 minutes or until golden brown. Serve warm.

# Garlic and Onion Boiled Peanuts

## Ingredients

1 tablespoon butter  
1 large onion, cut into wedges  
30 cloves garlic  
1 1/2 pounds raw peanuts, in shells  
1/2 pound salt

## Directions

Melt butter in a large pot over medium heat. Stir in the onion and garlic; cook until softened and transparent, about 10 minutes. Turn off the heat.

Add the peanuts and salt to the onion mixture. Fill the pot with water until the peanuts are submerged, and use a large colander fitted into the pot to hold them under water. Bring to a boil, then lower the heat to medium, and simmer. Check the water level, and when it reaches the level of the peanuts, add more. Turn up the heat to medium-high and bring the peanuts to a boil; then lower the heat to medium, and simmer. Repeat steps until peanuts are soft, 4 to 6 hours. Drain, and serve hot or cold.

# Bacon-Topped Savory Waffles with Onion Sauce

## Ingredients

8 slices bacon  
1 cup all-purpose flour  
3/4 cup whole wheat flour  
1/4 cup grated Parmesan cheese  
3 tablespoons dried parsley  
1 tablespoon dried rosemary  
2 tablespoons dried sweet basil  
1 tablespoon white sugar  
1 3/4 teaspoons baking powder  
1/2 teaspoon baking soda  
1 3/4 teaspoons salt  
1 1/3 cups milk  
2 large eggs  
3 tablespoons butter, melted  
2 tablespoons Dijon mustard  
  
3/4 cup sour cream  
2 teaspoons white sugar  
1 tablespoon minced onion

## Directions

Place the bacon in a large, deep skillet and cook over medium-high heat until evenly browned, about 5 minutes per side. Drain the bacon slices on a paper towel-lined plate. Crumble once cooled.

Preheat an oven to 200 degrees F (95 degrees C) to keep the finished waffles warm. Preheat a waffle iron and coat lightly with cooking spray.

Combine the all-purpose flour, whole wheat flour, Parmesan cheese, parsley, rosemary, basil, sugar, baking powder, baking soda, and salt in a bowl. Whisk the milk, eggs, butter, and Dijon mustard together in a small bowl. Pour the wet mixture into the dry mixture and stir until just combined.

Pour about 1/3 cup batter into each square of the preheated waffle iron; cook until golden, 3 to 4 minutes. Keep prepared waffles in the preheated oven until all are cooked.

Stir the sour cream, sugar, and onion together in a small bowl. Drizzle the onion sauce evenly over the warm waffles. Sprinkle crumbled bacon over the waffles to serve.



# Sweet Onions with Radish Sauce

## Ingredients

2 large sweet onions cut into 1/2-inch slices  
1/4 cup olive or vegetable oil  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup plain yogurt  
1 tablespoon mayonnaise  
1/4 cup chopped radishes  
2 tablespoons snipped fresh dill

## Directions

Brush both sides of onion slices with oil; sprinkle with salt and pepper. Place the onions directly on grill rack. Grill, covered, over indirect heat for 8 minutes on each side or until crisp-tender.

In a small bowl, combine the yogurt, mayonnaise, radishes and dill. Serve with the onions.

# Broccoli and Onion Casserole

## Ingredients

3 heads broccoli, cut into florets  
4 onions, quartered  
1/4 cup butter  
1/4 cup all-purpose flour  
2 cups milk  
1 (8 ounce) package cream cheese  
8 ounces shredded Cheddar cheese  
1/4 cup Italian seasoned bread crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place a steamer basket in a pot over boiling water, and steam the broccoli about 5 minutes, until tender. Place the onions in a separate pot with enough water to cover. Bring to a boil, and cook until tender. Arrange the broccoli and onions in the prepared dish.

Melt the butter in a saucepan over medium heat, and stir in the flour until smooth. Blend in the milk until thickened. Blend in the cream cheese until melted. Pour the mixture over the broccoli and onions. Sprinkle with Cheddar cheese, and top with bread crumbs.

Bake covered in the preheated oven 30 minutes. Remove cover, and continue baking 30 minutes, until lightly browned.

# Creamy Onion Soup

## Ingredients

3 pounds onions, sliced  
3 (10.5 ounce) cans condensed beef broth  
2 (10.5 ounce) cans condensed chicken broth  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 tablespoons margarine  
2 tablespoons all-purpose flour  
salt to taste  
ground black pepper to taste

## Directions

Melt the butter or margarine in a large pot or Dutch oven. Add the onions, and cook over medium heat until the onions are translucent and tender.

Stir in the flour. Blend in the broths and soup. Heat to boiling , then reduce to simmer. Season to taste with salt and pepper.

# Cheesy Onion Roll-Ups

## Ingredients

1 cup sour cream  
1 (8 ounce) package cream cheese, softened  
1/2 cup shredded Cheddar cheese  
3/4 cup sliced green onions  
1 tablespoon lime juice  
1 tablespoon seeded and minced jalapeno peppers  
10 (6 inch) flour tortillas  
1 (16 ounce) jar picante sauce

## Directions

In a medium bowl, mix sour cream, cream cheese, Cheddar cheese, green onions, lime juice and jalapeno peppers.

Spread one side of each tortilla with the sour cream mixture. Tightly roll each tortilla. Place rolled tortillas on a medium serving dish and cover with plastic wrap. Chill in the refrigerator at least 1 hour.

Slice tortillas into 1 inch pieces. Serve with picante sauce.

# Onion Potato Rolls

## Ingredients

2 (.25 ounce) packages active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1 cup warm milk (110 to 115 degrees F)  
1 cup mashed potato flakes  
1/2 cup butter or margarine, softened  
1/2 cup packed brown sugar  
2 eggs  
1 envelope onion soup mix  
1 teaspoon salt  
2 cups whole wheat flour  
2 1/2 cups all-purpose flour  
TOPPING:  
1 egg  
1/4 cup dried minced onion

## Directions

In a mixing bowl, dissolve yeast in warm water. Add the next eight ingredients; mix well. Stir in enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into 18 pieces. Shape each into a ball. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes. Beat egg; brush over rolls. Sprinkle with dried onion. Bake at 350 degrees F for 15-18 minutes or until golden brown. Remove to wire racks to cool.

# Onion and Gruyere Soup

## Ingredients

3 tablespoons butter  
6 onions, thinly sliced  
1/2 teaspoon salt  
1 1/2 cups white wine  
3 1/2 cups chicken broth  
1/4 teaspoon ground white pepper  
1/4 teaspoon ground nutmeg  
2 cups shredded Gruyere cheese

## Directions

In a medium saucepan over medium heat, cook butter until foamy. Stir in onions and cook a couple of minutes, then reduce heat, stir in salt, cover and cook very slowly until very tender, 60 minutes.

Transfer onions and their caramel to a larger pot and place it over medium heat. Pour in the wine and bring to a boil. Stir in chicken broth, pepper and nutmeg and simmer gently, uncovered, 15 minutes.

Stir in shredded cheese until melted (cheese will remain a little stringy). Serve.

# Kartoshnik with Cheese and Onions

## Ingredients

3 large potatoes, peeled and quartered  
5 eggs  
1/4 cup heavy whipping cream  
3/4 teaspoon salt  
3/4 cup shredded sharp Cheddar cheese  
3/4 cup shredded Swiss cheese  
1/2 onion, chopped  
3 teaspoons baking powder  
1/2 cup butter, melted  
1/2 cup sour cream  
1/2 cup chopped green onions

## Directions

In a medium pot, add potatoes, cover with water and boil until cooked. When done, drain water and discard. Mash potatoes and set aside.

Preheat oven to 450 degrees F (230 degrees C). Prepare a 9x9-inch oven-proof baking dish by spraying with a no-stick vegetable spray or rub inside with butter or margarine.

In a separate bowl, beat eggs, add whipping cream and salt, and whisk until blended. Add mashed potatoes and mix until well blended. Add both cheeses and onions and stir well. Add baking powder and mix well. Pour potato mixture into prepared baking dish and level.

Bake at 450 degrees F (230 degrees C) for 35 minutes or until top has a nice light brown color. Remove from oven and let cool for 5 minutes. (The Kartoshnik will rise when cooking, but will settle when removed from oven and cooled slightly.)

In a small pot, melt butter or margarine.

Cut Kartoshnik into 3x3-inch squares and serve with melted butter or margarine, a dollop of sour cream, and a sprinkling of green onions. You can also use plain yogurt, or low fat sour cream.

# Blue Cheese and Onion

## Ingredients

8 ounces blue cheese, crumbled  
1 red onion, halved and thinly sliced  
1/3 cup olive oil  
1 tablespoon lemon juice  
1 tablespoon red wine vinegar  
2 cloves garlic, chopped  
1/2 teaspoon mustard powder  
1/4 teaspoon black pepper  
1 (1 pound) loaf cocktail rye bread

## Directions

In a glass dish or serving bowl, layer the blue cheese and onion. Mix together the olive oil, lemon juice, vinegar, garlic, mustard powder and pepper. Pour over the blue cheese and onions, and let stand for 1 hour at room temperature to marinate. Serve on cocktail rye slices.



# Sweet Onion Bread Squares

## Ingredients

1 pound sweet onions, chopped  
1/4 cup butter  
2 eggs  
1/2 cup sour cream  
1/4 teaspoon salt  
1/4 teaspoon caraway seeds  
2 ounces thinly sliced deli ham  
1 (1 pound) loaf frozen bread  
dough, thawed

## Directions

In a large skillet, cook onions in butter over medium heat for 15-20 minutes or until golden brown, stirring frequently. In a large bowl, whisk the eggs, sour cream, salt and caraway seeds. Stir in the onions and ham.

On a lightly floured surface, roll the dough into a 16-in. x 11-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan; build up edges slightly to form a crust. Spread with onion mixture. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cut into squares; serve warm.

# Maryellen's Baked Onions

## Ingredients

6 sweet onions  
1/4 cup balsamic vinegar  
1/4 cup honey  
1/8 teaspoon fresh chopped  
tarragon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Peel onions and make two cross cuts on the top of the onion. Place in a clay cooker or casserole dish.

Mix together the Balsamic vinegar, honey and tarragon. Pour over onions and marinate for 1 hour.

Bake for 30 to 40 minutes or until onions are tender.

# Garlic Onion Focaccia

## Ingredients

1 cup water (70 degrees to 80 degrees)  
2 tablespoons olive or canola oil  
1 tablespoon sugar  
1 teaspoon salt  
3 cups bread flour  
1 1/2 teaspoons active dry yeast  
2 large onions, thinly sliced  
2 garlic cloves, minced  
3 tablespoons butter or margarine  
1 cup shredded mozzarella cheese  
2 tablespoons grated Parmesan cheese

## Directions

In a bread machine pan, place the first six ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto floured surface. Roll into 12-in. circle. Transfer to a 14-in. pizza pan coated with nonstick cooking spray. Cover; let rise in a warm place until doubled, about 30 minutes.

In a large skillet, cook onions and garlic in butter over medium heat for 15-20 minutes or until onions are golden brown, stirring frequently.

With the end of a wooden spoon handle, make indentations in dough at 1-in. intervals. Top with onion mixture and sprinkle with cheese. Bake at 400 degrees F for 15-20 minutes or until golden brown. Remove to a wire rack. Cut into wedges and serve warm.

# Green Onion Ranch Dip

## Ingredients

1 (8 ounce) package cream cheese, softened  
1 (8 ounce) container sour cream  
1/2 cup mayonnaise  
1 (1 ounce) package ranch dressing mix  
18 green onions, chopped  
1 jalapeno pepper, seeded and minced (optional)

## Directions

Combine cream cheese, sour cream, and mayonnaise in a blender; puree until smooth. Sprinkle in the ranch dressing mix, green onions, and optional jalapeno; puree until well combined. For best results, refrigerate overnight before serving.

# Cheese and Onion Pie

## Ingredients

2 prepared 8 inch pastry shells  
2 onions, chopped  
1 cup shredded sharp Cheddar cheese  
1 egg, beaten  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook onions in salted boiling water for 5 minutes. Drain well and stir in cheese. Mix in almost all the egg and season with salt and pepper to taste.

Pour mixture into pastry-lined pan, and place second sheet of pastry on top of filling. Seal edges and cut vents in top. Brush pastry with remaining egg and place in preheated oven. Bake 30 minutes. Can be served hot or cold.

# Frank's Spicy Alabama Onion Beer Chili

## Ingredients

2 pounds ground beef chuck  
2 large white onions, chopped  
2 (14.5 ounce) cans diced tomatoes with juice  
2 (15 ounce) cans tomato sauce  
1 (12 fluid ounce) can beer  
2 (15 ounce) cans spicy chili beans  
1/4 cup Worcestershire sauce  
3 tablespoons hot pepper sauce (e.g. Tabasco<sup>®</sup>), or to taste  
1/3 cup chili powder  
4 fresh jalapeno peppers, seeded and chopped  
3 tablespoons red pepper flakes, or to taste (optional)

## Directions

Crumble the ground chuck into a skillet over medium heat. Cook, stirring occasionally until evenly browned. Drain grease. Transfer the beef to a large soup pot. Add onions, diced tomatoes, tomato sauce, beer and chili beans. Season with Worcestershire sauce, hot pepper sauce, chili powder, jalapenos, and red pepper flakes, if using.

Cover the pot, and simmer over low heat for 2 hours. Turn off heat, and let cool, then refrigerate for two days. It gets much better with time. Heat and serve.

# Fall French Onion Soup

## Ingredients

4 large onions, thinly sliced  
2 Granny Smith apples - peeled, cored and chopped  
1/2 cup butter, divided  
2 tablespoons olive oil  
4 cups chicken broth  
1 1/2 cups apple cider  
2 tablespoons brandy (optional)  
1 tablespoon ground cinnamon  
1 tablespoon white sugar  
1/2 cup shredded Gouda cheese  
6 French bread

## Directions

Set a slow cooker on Low, and put in half of the butter to melt. Add the onions and apples; cover and cook on Low for 6 to 8 hours.

After the cooking time is up and apples and onions are soft, pour in the brandy, chicken broth and apple cider. Set the slow cooker to High and cook for 1 to 2 hours, until simmering.

Preheat the oven broiler. Mix together the cinnamon, sugar and remaining butter. Spread onto one side of each slice of bread. Place bread cinnamon side up on a baking sheet, and broil until toasted, about 3 minutes. Remove from the oven, flip the slices over so the cinnamon is on the bottom. Sprinkle Gouda cheese on the top and return to the broiler until the cheese is melted.

Ladle soup into serving bowls and top with slices of toast, cheese side up to serve.

# Pork Chops with Fresh Tomato, Onion, Garlic, and

## Ingredients

2 tablespoons olive oil, divided  
1 large onion, halved and thinly sliced  
4 pork loin chops, 1 inch thick  
salt to taste  
black pepper to taste  
garlic powder to taste  
1/2 pint red grape tomatoes, halved  
1/2 pint yellow grape tomatoes, halved  
3 cloves garlic, diced  
1 tablespoon dried basil  
2 1/2 teaspoons balsamic vinegar  
4 ounces feta cheese, crumbled

## Directions

Heat 1 tablespoon oil in a skillet over medium heat. Stir in the onion and cook until golden brown. Set aside.

Heat 1/2 tablespoon oil in the skillet. Season pork chops with salt, pepper, and garlic powder, and place in the skillet. Cook to desired doneness. Set aside and keep warm.

Heat remaining oil in the skillet. Return onions to skillet, and stir in tomatoes, garlic, and basil. Cook and stir about 3 minutes, until tomatoes are tender. Mix in balsamic vinegar, and season with salt and pepper. Top chops with the onion and tomato mixture, and sprinkle with feta cheese to serve.



# Onion Brie Pizza

## Ingredients

6 medium sweet onions, thinly sliced  
1/4 cup butter  
1 (16 ounce) package hot roll mix  
1 1/4 cups warm water (110 degrees to 115 degrees F)  
2 tablespoons olive oil  
8 ounces brie cheese, rind removed, cut into 1/2-inch pieces  
1/3 cup sliced almonds

## Directions

In a large skillet, cook onions in butter over medium-low heat for 25 minutes or until golden brown, stirring occasionally. Meanwhile, prepare hot roll mix according to package directions, using the warm water and oil. Place dough in a greased bowl, turning once to grease top. Cover and let stand for 5 minutes.

Roll out dough to a 14-in. circle; transfer to a greased 14-in. pizza pan. Top with onions, Brie and almonds. Bake at 400 degrees F for 18-20 minutes or until golden brown. Let stand for 10 minutes before cutting.

# Mediterranean Onion Dip

## Ingredients

2 cloves garlic, minced  
1 roasted red pepper, diced  
1 (1 ounce) envelope dry onion soup mix  
1/2 cup crumbled feta cheese  
1 (8 ounce) package cream cheese  
1/2 cup sour cream  
10 pitted kalamata olives

## Directions

In a food processor, combine the garlic, red pepper, onion soup mix, feta cheese, cream cheese, sour cream and olives. Process until smooth and well blended. Transfer to a bowl, and refrigerate for 30 minutes to blend flavors before serving.

# French Onion Soup II

## Ingredients

1 pound onions, sliced  
3 tablespoons vegetable oil  
2 (14 ounce) cans beef broth  
1 teaspoon Worcestershire sauce  
1 pinch ground black pepper  
6 slices French bread, toasted  
2/3 cup shredded Swiss cheese

## Directions

Cook and stir onions in vegetable oil in a covered large saucepan over medium heat for 20 minutes. Stir in the beef broth, Worcestershire sauce and black pepper; heat to a boil. Remove from heat.

Place bread on a baking sheet; sprinkle bread with cheese. Broil 4-to-5 inches from heat for about 1 minute or until cheese is melted and golden.

Ladle soup into bowls and top with bread.

# Glorified Onion Pork Chops

## Ingredients

1 tablespoon vegetable oil  
6 pork chops, 1/2 inch thick  
1 medium onion, sliced  
1 (10.75 ounce) can Campbell's®  
Condensed Cream of Celery Soup  
or Campbell's® Condensed 98%  
Fat Free Cream of Celery Soup  
1/2 cup water

## Directions

Heat oil in skillet. Cook chops 10 minutes or until browned.

Add onion and cook until tender.

Add soup and water. Heat to a boil. Cover and cook over low heat 5 minutes or until chops are done.

# Cream of Onion and Potato Soup

## Ingredients

12 potatoes, peeled and cubed  
12 onions, chopped  
6 tablespoons all-purpose flour  
6 tablespoons butter  
9 cups milk  
3 tablespoons chopped fresh  
parsley  
salt and pepper to taste

## Directions

In a large pot over high heat, combine the potatoes, onions and water to cover and boil for 30 to 45 minutes, or until tender. Drain the mixture, reserving 3 cups of the water. Transfer this in small batches to a blender and puree until smooth.

In the same pot over medium heat, combine the flour and the butter, stirring together well, to form a roux. Slowly add the milk, stirring constantly, until well blended. Reduce heat to low and add the pureed potato mixture. Let simmer, stirring occasionally for 5 to 10 minutes. Add the parsley and season with salt and pepper to taste.

# Swiss-Onion Bread Ring

## Ingredients

2 1/2 teaspoons poppy seeds,  
divided  
2 (11 ounce) packages  
refrigerated French bread dough  
1 cup shredded Swiss cheese  
3/4 cup sliced green onions  
6 tablespoons butter, melted

## Directions

Sprinkle 1/2 teaspoon poppy seeds in a greased 10-in. fluted tube pan. Cut the dough into forty 1-in. pieces; place half in prepared pan. Sprinkle with half of the cheese and onions. Top with 1 teaspoon poppy seeds; drizzle with half of the butter. Repeat layers.

Bake at 375 degrees F for 30-35 minutes or until golden brown. Immediately invert onto a wire rack. Serve warm.

# Green Onion-Parmesan Mornay Sauce

## Ingredients

1/2 cup butter  
1/2 cup chopped green onions  
1/4 cup chopped fresh parsley  
2 tablespoons all-purpose flour  
2 cups cream  
4 ounces shredded Swiss cheese  
4 ounces fresh grated Parmesan cheese  
salt and pepper to taste

## Directions

Melt butter in a heavy saucepan over medium heat. Stir in green onion and parsley; cook until the green onion has softened, about 3 minutes. Stir in flour and cook for 3 minutes more, stirring constantly.

Pour in the cream, increase heat to medium-high and bring to a simmer. Once the cream comes to a simmer, reduce heat to medium-low and whisk in the shredded Swiss and Parmesan cheeses. Slowly simmer, uncovered, until the sauce has thickened, about 3 minutes. Season to taste with salt and pepper before serving.

# Apples 'n' Onion Topped Chops

## Ingredients

4 boneless lean pork loin chops  
3 cups sliced sweet onions  
1 teaspoon canola oil  
2 medium Granny Smith apples,  
peeled and sliced  
1/2 cup water  
2 tablespoons brown sugar  
1 tablespoon cider vinegar  
1 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon dried rosemary,  
crushed

## Directions

In a large nonstick skillet coated with nonstick cooking spray, cook chops for about 3 minutes on each side or until browned. Remove meat; set aside and keep warm.

In same skillet, cook and stir onion in oil for 7 minutes or until golden brown. Add apple slices; cook and stir 3 minutes longer. Combine the water, brown sugar, vinegar, garlic powder, salt, pepper and rosemary. Stir into skillet. Bring to a boil. Return meat to pan. Reduce heat; cover and simmer for 8-10 minutes or until apples are crisp-tender and a meat thermometer reads 160 degrees F.



# Onion Bread I

## Ingredients

2 (.25 ounce) packages active dry yeast  
3/4 cup warm water  
2 cups milk  
3 tablespoons white sugar  
2 1/2 teaspoons salt  
3 tablespoons margarine  
6 1/4 cups all-purpose flour  
1 (1 ounce) package dry onion soup mix

## Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm. In a large bowl, stir together yeast, warm water, and 1 teaspoon sugar. Set aside to proof.

Add milk, 2 2/3 tablespoons sugar, salt, butter or margarine, flour, and soup mix to the yeast in the bowl. Combine until dough forms, and then turn out on a lightly floured surface. Knead until dough is elastic. Oil a large bowl. Place the dough in the bowl, and turn several times to coat. Cover the bowl with a damp cloth, and set aside in a warm place to rise for 30 minutes.

Divide dough in half. Shape into loaves, and place into two greased 8 1/2 x 4 1/2 inch bread pans. Set aside to rise for 30 minutes.

Bake at 375 degrees F (190 degrees C) for 40 minutes. Loaf will sound hollow when done.

# Easy Corn and Green Onion Salad

## Ingredients

1 (16 ounce) package frozen corn kernels, thawed  
1 green onion, chopped  
1 1/2 tablespoons white wine vinegar  
1 tablespoon olive oil  
1 teaspoon fresh lemon juice  
1 1/2 teaspoons dried tarragon leaves  
salt and ground black pepper to taste  
1 pinch seafood seasoning (such as Old Bay®), or to taste (optional)

## Directions

Stir the corn, onion, vinegar, olive oil, lemon juice, tarragon, salt, and pepper together in a bowl. Season with seafood seasoning as desired.

# Pearl Onion Mushroom Bake

## Ingredients

24 pearl onions  
1 cup water  
3 teaspoons salt  
3 cups sliced fresh mushrooms  
10 tablespoons butter or  
margarine, divided  
2 teaspoons lemon juice  
1/4 cup all-purpose flour  
2 cups milk  
1 cup shredded Cheddar cheese  
1/2 cup soft bread crumbs

## Directions

In a small saucepan, combine the onions, water and salt. Cover and cook for 20 minutes or until crisp-tender; drain. Transfer to two greased 1-qt. baking pans; set aside.

In a skillet, saute mushrooms in 4 tablespoons butter and lemon juice. In a small saucepan, melt 4 tablespoons butter; stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into mushroom mixture. Pour over onions.

Melt the remaining butter. Add cheese and bread crumbs; toss to coat. Sprinkle over each casserole. Cover and freeze one casserole for up to 3 months.

Cover and bake the second casserole at 375 degrees for 15 minutes. Uncover; bake 10 minutes longer or until golden brown. To use frozen casserole: Thaw in the refrigerator for 8 hours. Bake as directed.

# Macaroni and Cheese with Sausage, Peppers and

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1 pound Italian sausage, removed from casings  
1 medium-large onion, thinly sliced  
1 bell pepper, thinly sliced  
1/4 cup fresh basil, torn in pieces

## Directions

Follow the recipe for Creamy Macaroni and Cheese.

Heat a 10-inch skillet over medium-high heat. Cook sausage, breaking it up as it fries, until it loses its raw color, 3 to 4 minutes. Add onion and pepper slices, and saute until soft, about 5 minutes. Add basil, then stir mixture into macaroni. Serve hot.

# Grilled Portabellas with Caramelized Onions and

## Ingredients

4 large portabella mushrooms,  
stems removed  
1 medium red onion, peeled and  
sliced thin  
1 tablespoon olive oil  
1/2 teaspoon salt and pepper  
1 Chilean Hass avocado  
4 large hamburger buns

## Directions

Broil or grill mushrooms on both sides until just tender, about 5 minutes per side. Sprinkle with salt and pepper.

Cook onions in olive oil over medium heat until very tender, stirring occasionally, about 10 to 12 minutes.

Cut avocado in half, remove the pit, and peel and cut into slices.

Toast buns. Top bun bottom with grilled portabella, 1/4 of the onion and avocado slices. Top with bun top.

# Glazed Pearl Onions With Raisins And Almonds

## Ingredients

2 pounds pearl onions  
1 cup dry sherry  
1/2 cup raisins  
1/4 cup honey  
1/4 cup water  
2 tablespoons butter  
1 teaspoon chopped fresh thyme  
2/3 cup toasted slivered almonds  
4 teaspoons red wine vinegar  
salt to taste  
ground black pepper to taste

## Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Warm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

# Mushroom Onion Rice

## Ingredients

2 tablespoons margarine  
1 cup long-grain white rice  
1 (10.5 ounce) can condensed  
French onion soup  
1 (4 ounce) can canned  
mushrooms, drained  
2 cups water

## Directions

Melt margarine in a saucepan over medium heat. Stir in rice and cook just until lightly browned. Mix in soup, mushrooms and water. Bring to a boil. Reduce heat to low, cover and simmer 25 minutes.

# Green Onion Muffins

## Ingredients

1 3/4 cups all-purpose flour  
1 cup crushed Rice Chex® cereal  
4 teaspoons baking powder  
1 tablespoon sugar  
1 teaspoon salt  
2 eggs  
1 1/4 cups milk  
1/3 cup vegetable oil  
1 (3 ounce) package cream  
cheese, cut into 1/4 inch cubes  
1/2 cup chopped green onions

## Directions

In a large bowl, combine the flour, cereal, baking powder, sugar and salt. In another bowl, beat the eggs, milk and oil. Stir into dry ingredients just until moistened. Fold in cream cheese and onions. Fill greased muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers.



# Grilled Tomato, Onion, and Bread Salad

## Ingredients

2 red onions, sliced 1/2 inch thick  
8 plum (Roma) tomatoes, cored  
4 tablespoons olive oil, divided  
4 cups cubed Italian bread  
2 teaspoons dried thyme leaves  
salt and pepper to taste  
1 cucumber, peeled, halved  
lengthwise, seeded, and cut into  
1/2 inch slices  
1/2 cup shredded fresh basil  
3 tablespoons red wine vinegar  
2 tablespoons olive oil

## Directions

Preheat an outdoor grill for medium-high heat.

Brush the onion slices and tomatoes with 2 tablespoons of olive oil, and set aside. Drizzle another 2 tablespoons of olive oil over the cubed bread in a large bowl. Sprinkle with thyme, salt, and pepper; toss well. Skewer the bread cubes with metal skewers.

Grill bread on preheated grill until golden brown on all sides, about 3 minutes. Grill onions and tomatoes until soft, about 5 minutes.

Chop the roasted onions and tomatoes into large pieces, and place into a large bowl along with the toasted bread, cucumber, and basil. Whisk the vinegar together with the remaining 2 tablespoons of oil to make a dressing. Pour over the salad, and toss to coat.

# Creamed Pearl Onions

## Ingredients

1 (16 ounce) package frozen pearl onions  
4 1/2 teaspoons butter  
4 1/2 teaspoons all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon ground nutmeg  
1/8 teaspoon garlic powder  
1/8 teaspoon pepper  
3/4 cup milk  
Paprika

## Directions

Cook onions according to package directions. Meanwhile, in a small saucepan, melt butter; stir in the flour, salt, nutmeg, garlic powder and pepper until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain onions; stir into cream sauce. Sprinkle with paprika.

# Creamed Onions and Sage

## Ingredients

24 small onions  
10 fresh mushrooms, sliced  
4 tablespoons butter  
2 tablespoons all-purpose flour  
2 cups whole milk  
1 teaspoon salt  
2 teaspoons dried sage  
2 teaspoons lemon zest  
2 teaspoons lemon juice  
4 tablespoons chopped fresh parsley  
2 pinches paprika

## Directions

Peel onions and trim slightly at the top and bottom. Boil the onions gently in salted water until tender (about 30 minutes).

Preheat oven to 350 degrees F (175 degrees C). Butter one shallow baking dish.

Saute the sliced mushrooms in the butter or margarine. Stir in the flour. Stir in the half and half or milk, salt, sage, 1/2 of the lemon peel and all of the lemon juice. Cook, stirring over medium heat until sauce thickens.

Place the cooked onions in the prepared baking dish and pour the mushroom sauce over them.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Sprinkle the top with the chopped parsley, remaining lemon peel and paprika to taste.

# Vidalia Onion Pie

## Ingredients

6 Vidalia onions, thinly sliced  
4 eggs, beaten  
1 cup sour cream  
salt and pepper to taste  
1/2 cup unsalted butter  
1/4 cup grated Parmesan cheese  
1 pinch paprika  
2 tablespoons hot sauce  
2 (9 inch) pie shells, baked  
1/2 cup grated Parmesan cheese  
for topping

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet, cook onions in butter for about 10 minutes, or until clear and soft; stir often. Reserve juices.

In a large bowl, mix onions with eggs and sour cream. Stir in onion juices, butter and cheese. Add salt and pepper and hot sauce to taste. Make sure all ingredients are well blended and then pour into the 2 pie shells.

Sprinkle grated cheese and paprika on top of pies. Bake in preheated oven for 20 minutes. Lower temperature to 350 degrees F (175 degrees C) and bake for an additional 30 to 40 minutes, or until lightly browned on top. Let cool for a few minutes to settle before slicing.

# Feta and Bacon Stuffed Chicken with Onion

## Ingredients

3/4 pound bacon, cut into 1 inch pieces

1 cup crumbled feta cheese

3 tablespoons sour cream

1/8 tablespoon dried oregano

1/8 teaspoon ground black pepper

3 (4 ounce) skinless, boneless chicken breast halves

1 cup all-purpose flour

2 eggs, beaten

1 cup dry bread crumbs

4 potatoes, peeled and cubed

1 sweet onion (such as Vidalia®), chopped

2 tablespoons butter

3 tablespoons sour cream

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned but still soft. Reserve the bacon grease in the skillet, and cool the bacon slices on a paper towel-lined plate. Once cool, mix the bacon together with the feta cheese, 3 tablespoons of sour cream, oregano, and black pepper in a small bowl; set aside.

Lay a chicken breast flat onto your work surface. Use the tip of a sharp boning or paring knife to cut a 2-inch pocket in the chicken breast. Repeat with the remaining chicken breasts. Spoon the bacon mixture into the pockets. Pour the flour, egg, and bread crumbs into separate, shallow dishes. Gently press the chicken breasts into the flour to coat. Dip each into the beaten egg, then press into bread crumbs.

Reheat the bacon grease over medium heat. Brown the chicken breasts on both sides in the hot fat, about 2 minutes per side. Reserve the bacon grease in the pan. Place the breasts on a baking dish, and bake in the preheated oven until the chicken is no longer pink and the filling is hot, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Meanwhile, place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

While the potatoes are boiling, cook the onion in the remaining bacon grease over medium heat until very tender and golden brown, about 10 minutes. Once the potatoes are done, mash together with the onion, butter, and remaining 3 tablespoons of sour cream. Serve the chicken breasts accompanied by the mashed potatoes.

# Scalloped Potato-Onion Bake

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Celery Soup  
(Regular or 98% Fat Free)  
1/2 cup milk  
1 dash ground black pepper  
4 medium potatoes, thinly sliced  
1 small onion, thinly sliced  
1 tablespoon butter, cut into small  
pieces  
paprika

## Directions

Stir the soup, milk and black pepper in a small bowl. Layer half the potatoes, onion and soup mixture in a 1 1/2-quart casserole. Repeat the layers. Dot the top with the butter. Sprinkle with the paprika. Cover the baking dish.

Bake at 400 degrees F for 1 hour. Uncover the dish and bake for 15 minutes or until the potatoes are tender.

# Chicken with Brie and Caramelized Onions

## Ingredients

1/2 cup unsalted butter  
1 large sweet onion, thinly sliced  
2 tablespoons white sugar  
1/2 cup all-purpose flour  
salt and freshly ground black pepper to taste  
1 egg  
1 tablespoon water  
4 small skinless, boneless chicken cutlets, pounded to 1/4-inch thickness  
1/4 cup olive oil  
4 ounces triple cream Brie - thinly sliced and rind removed  
2 tablespoons butter  
1/2 cup vermouth  
1 tablespoon dried thyme  
2 tablespoons arrowroot

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt 1/2 cup butter in a large skillet; cook and stir the onion in the butter until caramelized, about 10 minutes. Stir in the sugar and cook until the sugar completely melts, about 5 minutes. Remove from heat and set aside to cool completely.

Mix together the flour, salt, and pepper in a shallow dish. Whisk together the egg and water in a small bowl. Dredge each chicken breast in the flour; shake off the excess flour and then dip the chicken in the egg and water mixture.

Heat the olive oil in a large skillet over medium-high heat; cook the chicken in the hot oil until completely browned, 5 to 7 minutes per side.

Place 2 of the chicken breast halves in the bottom of a baking dish. Top each with about half the brie and half the caramelized onions. Lie the remaining chicken breast halves atop the brie and onions.

Bake the chicken in the preheated oven until the cheese is melted and the chicken is no longer pink in the center, about 10 minutes.

While the chicken bakes, melt 2 tablespoons butter in a small skillet over medium heat. Allow the butter to brown slightly before adding the vermouth; bring to a simmer and allow to cook until the liquid reduces by about half. Season with the thyme, salt, and pepper. Stir the arrowroot into the mixture to thicken. Serve the sauce over the chicken.

# Roasted Pork, Fennel, and Onions

## Ingredients

2 tablespoons butter  
1 cup fresh sage  
1 1/2 tablespoons freshly ground black pepper  
2 teaspoons freshly ground cumin seed  
1 (3 pound) boneless pork loin roast - trimmed, rolled, and tied  
2 tablespoons olive oil  
3 bulbs fennel, trimmed, tops reserved  
1 1/2 cups orange juice  
4 red onions with peel, halved  
1/2 cup chicken stock  
1 tablespoon balsamic vinegar  
salt to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in a skillet over medium-high heat. Add 1/2 cup sage. Cook and stir until leaves are slightly crisp, about 1 minute. Remove leaves with a slotted spoon, and drain on paper towels. Cool, wrap in paper towels, and seal in a plastic bag. Set aside. Reserve the butter.

Mix the pepper and cumin in a small bowl. Rinse roast and pat dry; rub evenly with the pepper and cumin. Tuck remaining 1/2 cup sage leaves under the strings on the smooth (fattiest) side of the roast. Set the pork, herb side up, on a rack in a roasting pan.

Spread olive oil in the bottom of a medium baking dish. Thickly slice fennel and place in the dish. Toss to coat with the olive oil, and drizzle with 3/4 cup orange juice. Place onions in the dish cut side down.

Place roast on the center rack in the preheated oven. Place fennel and onions on lower rack. Bake the pork and vegetables 1 hour, or until pork reaches a minimum internal temperature of 160 degrees F (72 degrees C) and vegetables are tender. Turn fennel once during bake time. Reserving drippings, transfer meat to a platter and keep warm; let stand at least 10 minutes. Keep the vegetables warm in the baking dish.

Place the roasting pan with reserved drippings over high heat on the stove top, and mix in the reserved butter from Step 1, the remaining 3/4 cup orange juice, stock, and vinegar. Bring to a boil, and stir to scrape up any browned bits in the pan. Cook, stirring often, 10 minutes, or until reduced by about 1/2.

Arrange onions and fennel around the pork. Garnish with fennel tops, sprinkle with the fried sage leaves, and season with salt to serve.



# Quickie French Onion Soup

## Ingredients

2 tablespoons minced garlic  
1 onion, sliced into thin rings  
1 1/2 tablespoons butter  
3 (10.5 ounce) cans condensed chicken broth  
2 (10.5 ounce) cans condensed beef broth  
1 teaspoon ground black pepper  
1 (1 ounce) package au jus gravy mix  
2 cups croutons  
8 slices Swiss cheese

## Directions

In a small skillet over medium heat, cook garlic until just golden. Set aside.

In a skillet, cook sliced onions in butter, over medium low heat, until a caramel color is reached (any onion that is burned during this process should be discarded). Set aside.

Combine chicken and beef broth in a 2 quart saucepan. Add fried garlic, fresh ground pepper and sauteed onions. Bring the soup mixture to a boil and then simmer over low heat for 15 minutes. Stir in the packaged gravy mix and simmer for another 10 minutes.

Turn on oven broiler and divide soup evenly among 4 oven safe soup crocks. Place several croutons on the top of the soup followed by two slices of Swiss cheese on top of the croutons. Make sure that the cheese does not sink into the soup. Place soup crocks on a cookie sheet and place under the broiler. Broil until the cheese is golden brown and bubbling. Let cool slightly before serving.

# Tomato Onion Koora

## Ingredients

2 tablespoons cooking oil  
2 dried red chile peppers, broken into pieces  
1 teaspoon cumin seeds  
1 teaspoon mustard seeds  
1/4 teaspoon asafoetida powder  
1 sprig fresh curry leaves  
2 onions, chopped  
2 green chile peppers, chopped  
1/2 teaspoon ground turmeric  
4 tomatoes, chopped  
1/2 teaspoon red chili powder  
1 teaspoon white sugar  
salt, to taste  
1/2 cup water  
2 tablespoons chopped cilantro leaves, for garnish (optional)

## Directions

Heat the oil in a large skillet over medium heat; fry the red chile peppers, cumin seeds, and mustard seeds in the hot oil until the seeds begin to splutter, 2 to 3 minutes. Sprinkle the asafoetida powder over the seeds and add the curry leaves. Stir the onions, green chile peppers, and turmeric powder into the mixture; cook and stir until the onions are softened, 3 to 5 minutes. Add the tomatoes, red chili powder, sugar, and salt; continue cooking until the tomatoes are pulpy. Pour the water into the mixture; simmer until the curry begins to thicken, 5 to 10 minutes. Garnish with cilantro to serve.

# Fast and Easy French Onion Dip

## Ingredients

1 1/4 cups nonfat sour cream  
1/2 cup fat-free mayonnaise  
1/8 cup chopped green onion  
1 (1 ounce) package dry onion soup mix  
1/4 teaspoon dried minced onion  
salt and pepper to taste

## Directions

In a medium bowl, stir together nonfat sour cream, fat-free mayonnaise, green onion, dry onion soup mix, dry minced onion, salt and pepper. Chill until serving.

# Mom's Yummy Onion Casserole

## Ingredients

1/4 cup butter  
9 large onions, sliced  
1 (7 ounce) bag sour cream-and-onion-flavored potato chips, crushed  
1 cube beef bouillon  
1/2 cup water  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt butter in a large skillet over medium-high heat. Saute onions until tender. Transfer to prepared dish and top with crushed potato chips.

Dissolve bouillon in water and mix with mushroom soup; pour over chips and onions. Top with cheese.

Bake in preheated oven for 25 to 30 minutes.

# Mixed Greens with Walnut and Roasted Onion

## Ingredients

2 large onions, sliced into wedges  
1 cup olive oil  
1 tablespoon white sugar  
1/2 cup chicken broth  
6 tablespoons sherry wine vinegar  
14 cups mixed salad greens  
1 cup toasted chopped walnuts  
1/2 red onion, thinly sliced

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place onions cut side down on baking sheet. Drizzle with 2 tablespoons oil and sprinkle with sugar. Bake for 30 minutes. Turn onions over and bake until brown and caramelized, about 30 minutes longer. Set aside to cool.

Place onions in food processor, add remaining oil, broth and vinegar. Puree until smooth and thick. Season with salt and pepper. Cover and refrigerate until chilled.

In a large salad bowl, combine greens, 1/2 cup walnuts and half of red onion. Add enough dressing to coat greens, toss well. Sprinkle with remaining walnuts and red onion and serve.

# Spicy Onion Rings

## Ingredients

- 4 large sweet onions, peeled and sliced into thick rings
- 1 cup egg substitute
- 1 cup all-purpose flour
- 2 cups bread crumbs
- 1 teaspoon salt
- 2 teaspoons ground black pepper
- 1 1/2 teaspoons cayenne pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 2 teaspoons red pepper flakes
- 1 quart canola oil for frying

## Directions

Place the onions, egg substitute, and flour into separate shallow bowls. In another shallow bowl, stir together the bread crumbs, salt, pepper, cayenne, oregano, basil, and red pepper flakes.

Heat oil in a heavy skillet or deep-fryer to 365 degrees F (180 degrees C). Dip rings of onion into flour, then into the egg substitute, and then into the bread crumb mixture, shaking off any excess after each dip. Carefully drop each onion ring into the hot oil, and fry for about 30 seconds on each side, or until golden. Remove from hot oil to paper towels to drain. Serve hot with lots of ketchup.

# Onion Rice Pilaf

## Ingredients

1/2 small onion, chopped  
1 tablespoon butter  
1 cup uncooked calrose rice,  
rinsed  
1 1/2 cups chicken broth

## Directions

Heat the butter in a skillet over medium heat. Stir in the onion, and cook until soft and translucent.

In a small saucepan, combine the rice, onions, and broth. Bring to a boil over high heat. Reduce heat to low, cover, and simmer 30 minutes. Remove from heat, let cool for several minutes, then fluff with a fork.

# Creamed Onions and Sage

## Ingredients

24 small onions  
10 fresh mushrooms, sliced  
4 tablespoons butter  
2 tablespoons all-purpose flour  
2 cups whole milk  
1 teaspoon salt  
2 teaspoons dried sage  
2 teaspoons lemon zest  
2 teaspoons lemon juice  
4 tablespoons chopped fresh parsley  
2 pinches paprika

## Directions

Peel onions and trim slightly at the top and bottom. Boil the onions gently in salted water until tender (about 30 minutes).

Preheat oven to 350 degrees F (175 degrees C). Butter one shallow baking dish.

Saute the sliced mushrooms in the butter or margarine. Stir in the flour. Stir in the half and half or milk, salt, sage, 1/2 of the lemon peel and all of the lemon juice. Cook, stirring over medium heat until sauce thickens.

Place the cooked onions in the prepared baking dish and pour the mushroom sauce over them.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Sprinkle the top with the chopped parsley, remaining lemon peel and paprika to taste.



# French Onion Soup IX

## Ingredients

2 tablespoons butter  
2 pounds yellow onions, halved  
and sliced 1/2 inch thick  
4 (14 ounce) cans beef broth  
1 (10.5 ounce) can beef  
consomme  
1/4 cup grated Romano cheese  
salt and pepper to taste  
8 slices French bread, toasted  
1/2 cup shredded Gruyere cheese

## Directions

In a large pot over low heat, melt butter. Cook onions in butter until soft and golden brown, 15 to 30 minutes.

Pour in beef broth and consomme and simmer 10 minutes.

Preheat oven broiler.

Whisk Romano into soup and season with salt and pepper. Pour soup into 8 ovenproof bowls. Top with toasted slices of bread and grated Gruyere.

Place bowls under broiler until cheese melts.

# Savory Grilled Onions

## Ingredients

4 large onions  
1/2 cup butter  
salt and pepper to taste

## Directions

Preheat grill for high heat.

Peel onions, and remove ends. Cut each onion into quarters. Place 2 quarters of onion in a 6 inch square piece of tin foil, inserting a slice of butter or margarine between the pieces. Season with salt and pepper to taste. Close foil around onion. Repeat with remaining onions.

Set foil packets on lower rack of a gas grill, or directly on top of hot coals. Cook for about 30 to 35 minutes.

# French Onion Soup VII

## Ingredients

1/4 cup butter  
8 onions, sliced  
1 quart vegetable broth  
1 1/2 cups white wine  
salt and pepper to taste  
6 slices baguette  
2 cups shredded mozzarella  
cheese

## Directions

Melt butter in a large pot over medium heat. Saute onions until deep brown, about 20 minutes. Stir in broth and wine, using a wooden spoon to scrape the bottom of the pot. Season with salt and pepper. Cook until heated through.

Preheat oven on broiler setting. Ladle soup into heatproof serving bowls. Top each bowl with a slice of bread, and sprinkle with cheese. Place under a hot broiler until cheese is melted and slightly browned.

# Bistro Onion Burgers

## Ingredients

1 1/2 pounds ground beef  
1 pouch Campbell's® Dry Onion  
Soup and Recipe Mix  
3 tablespoons water  
6 Pepperidge Farm® Farmhouse  
Premium White Rolls with Sesame  
Seeds, split and toasted  
Lettuce leaves  
Tomato slices

## Directions

Mix thoroughly beef, soup mix and water. Shape firmly into 6 patties, 1/2-inch thick each.

Cook patties in skillet 10 minutes or until done.

Serve on rolls. Top with lettuce and tomato.

# Roast Chicken with Thyme and Onions

## Ingredients

2 lemons  
2 (2.5 pound) whole chickens  
2 large onions, peeled and quartered  
6 shallots, coarsely chopped  
8 cloves garlic, unpeeled  
3 tablespoons olive oil  
salt and pepper to taste  
1/2 cup butter, softened  
8 sprigs fresh thyme

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Pierce lemons several times with a fork, and place 1 inside each chicken cavity. Arrange chickens in the center of the prepared baking dish. Place onions, shallots, and garlic around the chickens. Sprinkle vegetables with olive oil, and season with salt and pepper. Spread butter over the chickens, and line each with thyme sprigs.

Bake 20 minutes in the preheated oven. Increase temperature to 400 degrees F (200 degrees C), and continue baking 30 minutes, or until exterior of chicken is golden brown, meat is no longer pink, and juices run clear. Allow to cool about 15 minutes before serving.

# Onion and Cheddar Burgers

## Ingredients

2 pounds ground beef  
1 cup chopped onion  
1 egg, beaten  
1/2 cup ketchup  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon dried oregano  
1 tablespoon Worcestershire sauce  
3/4 cup shredded Cheddar cheese  
6 hamburger buns

## Directions

In a large bowl, combine beef, onion, egg and ketchup. Season with salt, pepper, oregano, and Worcestershire sauce. Lightly mix in cheddar cheese. Shape beef mixture into 6 thick patties. Preheat oven on broiler setting.

Place hamburgers on broiler pan. Broil, turning once, until cooked through, about 5 minutes per side. Serve on hamburger buns.

# Mashed Potato, Rutabaga, And Parsnip Casserole

## Ingredients

7 cups low-sodium chicken broth  
3 pounds baking potatoes, peeled and cubed  
1 1/2 pounds rutabagas, peeled and cubed  
1 1/4 pounds parsnips, peeled and cubed  
8 cloves garlic  
1 bay leaf  
1 teaspoon dried thyme  
3/4 cup butter, softened  
3 onions, thinly sliced  
salt and ground black pepper to taste

## Directions

Combine chicken broth, potatoes, rutabagas, parsnips, garlic, bay leaf, and thyme in a large pot. Bring to a boil. Reduce heat, and cover partially. Simmer until vegetables are very tender, about 30 minutes. Drain.

Transfer vegetables to large bowl. Add 1/2 cup butter or margarine. Use an electric mixer, beat mixture until mashed but still chunky. Season with salt and pepper. Transfer mashed vegetables to a buttered 13 x 9 x 2 inch baking dish.

Melt remaining 1/4 cup butter or margarine in a heavy large skillet over medium-high heat. Add sliced onions. Saute until beginning to brown, about 5 minutes. Reduce heat to medium-low. Saute until onions are tender and golden brown, about 15 minutes. Season with salt and pepper. Spread onions evenly over mashed vegetables. Casserole can be prepared up to 1 day ahead. Cover and refrigerate.

Preheat oven to 375 degrees F (190 degrees C). Bake, uncovered, for 25 minutes, or until heated through and top begins to crisp.

# Onion Barley Casserole

## Ingredients

1/2 cup barley  
1 tablespoon cooking oil  
1 1/2 cups water  
1 teaspoon beef bouillon granules  
1/4 teaspoon salt  
1/2 cup sliced green onions  
1 (4 ounce) can whole button mushrooms, drained

## Directions

In an ovenproof skillet, saute barley in oil until golden brown. Stir in water, bouillon and salt; bring to boil. Remove from the heat; add onions and mushrooms. Cover and bake at 350 degrees F for 40-50 minutes or until barley is tender.



# Savory Onion Bread

## Ingredients

1 1/2 cups all-purpose flour  
3 teaspoons baking powder  
1 teaspoon salt  
2 tablespoons margarine  
1/2 cup shredded sharp Cheddar cheese  
1/2 cup finely diced onion  
1 tablespoon margarine  
1 egg  
1/2 cup milk  
1/2 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 400 degrees F (205 degrees C). Grease one 8 inch round or one 8x8 inch square pan.

Combine flour, baking powder and salt, cut in 2 tablespoons of the butter until mixture is crumbly. Stir in 1/2 cup of the grated cheese. Make a well in the center of the mixture.

Fry the onion in 1 tablespoon of the butter or margarine until clear and golden. Set aside.

In a small bowl beat the egg and stir in the milk and the cooked onion. Pour egg mixture into the well in the flour mixture. Stir until just moistened. You will have a soft dough. Pat dough into the prepared pan. Sprinkle remaining 1/2 cup grated cheese over top.

Bake at 400 degrees F (205 degrees C) for 25 minutes. Serve hot. Makes about 6 servings.

# Shrimp And Onion Stew

## Ingredients

1/4 cup vegetable oil  
4 onions, chopped  
4 cloves garlic, minced  
1 pound medium shrimp - peeled and deveined  
1/4 teaspoon ground turmeric  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
3 tablespoons tomato paste  
1/3 cup water

## Directions

In a large skillet, heat oil over medium heat. Add onions; cook and stir until soft. Stir in garlic, and cook for 2 to 3 minutes

Add shrimps; cook just until shrimp turn pink and begin to curl.

Mix in turmeric, salt, and pepper. Mix in tomato paste and water. Reduce heat to low, cover, and simmer for 1 hour. Add more water if necessary to prevent sticking. Serve.

# Onion Casserole I

## Ingredients

5 large sweet onions, cut into 1/4 inch slices and separated into rings  
1/4 cup margarine  
1/4 cup sour cream  
3/4 cup grated Parmesan cheese  
10 buttery crackers

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt the margarine in a large skillet over medium heat. Add onions; cook and stir until tender. Turn off the heat, and stir in the sour cream and Parmesan cheese. Transfer to the prepared baking dish, and crumble the crackers over the top.

Bake uncovered for 30 minutes in the preheated oven, until the top is browned and the sauce is bubbly.

# Campbell's Kitchen French Onion Burgers

## Ingredients

1 pound ground beef  
1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
4 slices American cheese  
4 round hard rolls

## Directions

Shape the beef into 4 (1/2-inch) thick burgers.

Heat a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Remove the burgers and set aside. Pour off any fat.

Stir in the soup. Heat to a boil. Return the burgers to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the burgers are cooked through. Top with cheese and continue cooking until the cheese melts. Serve burgers in rolls with soup mixture for dipping.

# Zucchini, Tomato, and Onion Casserole

## Ingredients

1 zucchini, thinly sliced  
1 large tomato, thinly sliced  
1 onion, thinly sliced  
1/2 cup unsalted butter  
1/4 cup red wine vinegar  
1 teaspoon garlic salt  
1 teaspoon dried basil  
1/2 teaspoon dry mustard  
2 cups grated Parmesan cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Arrange the zucchini slices, tomato slices, and onion slices in alternating layers in the prepared baking dish. Melt the butter in a saucepan over medium-low heat; stir the vinegar, garlic salt, basil, and mustard into the melted butter. Pour the butter mixture over the vegetables; sprinkle the Parmesan cheese over the dish.

Bake in the preheated oven until thoroughly heated, about 30 minutes.

# Butternut Squash, Apple, Onion Au Gratin

## Ingredients

Cooking spray  
1/4 cup flour  
1 teaspoon salt  
1 pinch cinnamon  
1 butternut squash - peeled, seeded and sliced  
4 apples - peeled, cored and sliced  
1/2 sweet onion, thinly sliced  
1 cup chicken stock  
1 cup shredded sharp Cheddar cheese  
3 slices bacon, cooked and crumbled

## Directions

Preheat oven to 350. Spray 9- x 11-inch glass baking pan with cooking spray.

Place flour, salt, and cinnamon into a large plastic bag. Add squash, apples, and onions; shake until lightly dusted.

In glass dish, layer 1/2 of squash, apples, and sweet onion. Pour 1/2 cup chicken stock over the top, then sprinkle 1/2 of cheese. Layer with remaining squash, apple, and onions. Pour remaining chicken stock over the top, and cover with foil.

Bake in preheated oven for 40 minutes.

Take out and sprinkle with bacon crumbles and remaining cheese. Return, uncovered, to oven; bake for another 5 minutes. Let sit for 5 minutes before serving.

# Creole Onion Soup

## Ingredients

1 (1 pound) loaf French bread  
1/4 cup butter  
2 onions, thinly sliced  
1/4 cup all-purpose flour  
1/4 teaspoon ground black pepper  
1/4 teaspoon garlic powder  
1/2 teaspoon Creole-style seasoning  
1/4 cup spaghetti sauce  
2 tablespoons soy sauce  
2 (10.5 ounce) cans beef broth  
1 cup shredded Swiss cheese  
1 cup grated Parmesan cheese

## Directions

Slice the bread in thick slices and place on the rack in the oven. Heat oven to 325 degrees F (165 degrees C). Check bread periodically throughout following steps and remove from oven when golden.

In a saucepan over medium heat, melt butter. Cook onion in butter, stirring, until golden, 15 minutes. Sprinkle flour, pepper, garlic powder and Creole seasoning over onion and continue to cook until flour is golden brown as well. Stir in spaghetti sauce and soy sauce, cook 1 minute more. Stir in beef broth and simmer 10 minutes, or until onions reach desired consistency.

Place slices of bread in ovenproof bowls and top with Swiss cheese. Ladle soup into bowls and top with Parmesan. Place in oven until Parmesan melts. Serve at once.

# Red Raspberry Glazed Onion and Ruby Red Ribs

## Ingredients

4 pounds pork loin back ribs, cut into 2-inch 'riblets'\*  
2 cloves garlic, minced  
Salt and ground black pepper  
1 large onion, cut into 1/4 inch slices  
1 cup water  
1 (21 ounce) can LUCKY LEAF® Premium Red Raspberry Pie Filling  
1 cup bottled barbecue sauce  
1/4 cup packed brown sugar  
1/4 cup dry sherry  
1/2 teaspoon liquid smoke  
1/4 teaspoon dry mustard  
Sliced green onions

## Directions

Sprinkle riblets with garlic, salt, and pepper. Separate onion slices into rings and spread in the bottom of a roasting pan. Top with ribs. Pour water over ribs. Cover roasting pan with foil. Bake in a 350 degrees F oven for 30 minutes.

Meanwhile, in a medium saucepan combine pie filling, barbecue sauce, brown sugar, sherry, liquid smoke, and dry mustard. Bring to boiling. Reduce heat and simmer, uncovered, 10 minutes, stirring occasionally.

Uncover ribs and drain off any liquid in the pan; discard liquid. Spread barbecue sauce evenly over ribs and roast, uncovered, for 1 hour or until ribs are tender, stirring every 15 minutes.

Serve ribs and onions on a serving platter sprinkled with green onions. Makes 10 (4-rib) appetizer servings.



# Steak 'N' Onion Pie

## Ingredients

2 tablespoons all-purpose flour  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon paprika  
1/2 pound boneless beef top  
round steak, cut into 1/2 inch  
cubes  
1 small onion, sliced and  
separated into rings  
2 tablespoons vegetable oil  
1 1/2 cups beef broth  
1 cup cubed cooked potatoes  
CRUST:  
1 cup all-purpose flour  
1/4 teaspoon salt  
3 tablespoons cold butter or  
margarine  
3 tablespoons shortening  
2 tablespoons cold water  
1 teaspoon milk

## Directions

In a large resealable plastic bag, combine the flour, salt, pepper and paprika; mix well. Add beef, a few pieces at a time, and shake to coat.

In a skillet, cook beef and onion in oil until beef is browned and onion is tender. Add broth to the skillet. Bring to a boil. Reduce heat; cover and simmer for 45 minutes. Uncover; stir in the potatoes. Cook until heated through. Spoon meat mixture into a greased 7-in. pie plate or 2-cup baking dish.

For the crust, in a bowl, combine the flour and salt; cut in the butter and shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Roll out pastry to fit baking dish. Use a small cookie cutter to cut a shape in the center of the pastry; place pastry over meat mixture. Trim pastry to 1/2 in. beyond edge of dish; flute edges. Brush with milk. Bake at 375 degrees F for 35-40 minutes or until pastry is lightly browned on edges.

# Onions and Cream Appetizer

## Ingredients

2 cups water  
1 cup sugar  
1/4 cup vinegar  
1 teaspoon celery seed  
6 cups sliced sweet onions,  
separated into rings  
1 cup mayonnaise  
Assorted crackers

## Directions

In a large saucepan, combine the first four ingredients; bring to a boil. Drop onion rings into boiling mixture; cook for 5 minutes. Cover and remove from the heat. Let stand for 20-30 minutes or until onions are transparent; drain. Cool. In a bowl, whisk the mayonnaise until smooth; stir in onions. Cover and refrigerate overnight. Serve with crackers.

# Maui Onion Dressing

## Ingredients

1/2 cup chopped Maui or other  
sweet onion  
1 clove garlic  
1/4 cup papaya seeds (optional)  
2/3 cup white sugar  
1 teaspoon dry mustard  
1/4 cup lemon juice  
1/3 cup apple cider vinegar  
1 tablespoon mayonnaise  
1 cup vegetable oil

## Directions

Combine the onion, garlic and papaya seeds in the container of a blender or food processor. Blend until smooth. Add the sugar, mustard, lemon juice, vinegar and mayonnaise; puree until blended in. Set to low speed and pour in the vegetable oil in a thin stream. Chill and serve with fresh salad greens.

# Bottom Round Roast with Onion Gravy

## Ingredients

6 onions, sliced  
1 (4 pound) bottom round roast  
salt and pepper to taste  
1 bay leaf  
1 tablespoon white vinegar  
1 tablespoon all-purpose flour  
1 cup water

## Directions

Place sliced onions in the bottom of a Dutch oven or stock pot. Season the roast with salt and pepper, and place on top of the onions. Add the vinegar and bay leaf to the pan, and heat over high heat to get it simmering. Reduce heat to low, cover, and simmer for 3 to 4 hours. Try not to take the lid off while cooking.

When the roast is done, remove it from the pan to a serving platter. Mix the flour into the water, and pour into the drippings from the roast. Simmer over medium heat, stirring frequently until thickened. Carve roast, and serve with the pan gravy.

# Jalapeno-Garlic-Onion Cheeseburgers

## Ingredients

1 fresh jalapeno chile pepper,  
finely chopped  
2 cloves garlic, minced  
1 small onion, finely chopped  
1 pound lean ground beef  
4 slices pepperjack cheese  
4 hamburger buns

## Directions

Preheat grill for high heat.

Mix jalapeno pepper, garlic, onion, and ground beef in a medium bowl. Form into four patties.

Brush grill grate with oil. Grill hamburger patties 5 minutes per side, or until well done. Top with pepperjack cheese, and serve on buns.

# Corn-Onion Pudding

## Ingredients

2 tablespoons extra virgin olive oil  
1 large yellow onion, thinly sliced  
1 1/2 cups whole kernel yellow corn (fresh or frozen)  
1 cup finely chopped bell pepper  
3 eggs  
1 cup fat-free half-and-half  
salt and pepper, to taste  
1/2 cup grated Parmesan cheese

## Directions

Preheat oven to 400 degrees.

Heat oil in large skillet. Add onion; cook over low heat, stirring regularly, until golden and slightly caramelized, about 20 minutes.

Place onion in a shallow 9-by-9-inch ovenproof dish. Add corn and bell pepper.

Beat eggs; stir into half-and-half. Pour egg mixture over casserole, add salt and pepper, and stir. Sprinkle cheese on top.

Bake at 400 degrees for 30 to 35 minutes until firm. Brown top under a broiler. Let cool for 10 minutes. Cut in squares and serve.

# Carrots and Onions Au Gratin

## Ingredients

1 (16 ounce) package baby carrots, sliced  
2 medium onions, sliced  
1 cup shredded Cheddar cheese  
3 tablespoons butter  
3 tablespoons all-purpose flour  
1 1/2 cups milk  
1/2 teaspoon salt  
1/8 teaspoon ground black pepper  
1 tablespoon butter  
1 cup fine dry bread crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place carrots and onions in a pot with enough lightly salted water to cover, and bring to a boil. Cook 5 minutes, or until tender but firm. Drain, and spread 1/2 the carrots and onions in a baking dish. Cover with 3/4 cup cheese, layer with remaining carrots and onions, and top with remaining cheese.

In a saucepan, melt 3 tablespoons butter and mix in flour until smooth. Gradually stir in milk until thickened, and season with salt and pepper. Pour over the carrots, onions, and cheese in the baking dish.

Melt 1 tablespoon butter in a small pot, and mix in bread crumbs. Sprinkle evenly in the baking dish.

Bake 20 minutes in the preheated oven, or until bubbly and lightly browned.

# Creamed Onions II

## Ingredients

2 pounds small white onions  
1/4 cup butter  
1/4 cup all-purpose flour  
2 cups half-and-half  
1 pinch ground nutmeg  
1 pinch salt  
2 drops hot pepper sauce

## Directions

Cut ends off onions and place in a large pot of water. Bring to boil; remove from water and cool slightly. Slip skins off and return onions to water. Simmer until tender.

In a saucepan, melt butter and gradually stir in flour until smooth. Cook over low heat for 5 minutes, stirring constantly.

In a separate saucepan, scald half and half, gradually whisk into butter mixture. Add nutmeg, salt and pepper sauce; add onions and cook until thick and smooth.



# Hearty Potato, Bacon and Onion Soup

## Ingredients

4 slices bacon, diced  
2 tablespoons margarine  
3 onions, chopped  
2 tablespoons all-purpose flour  
4 1/4 cups water  
1 cube vegetable bouillon  
4 potatoes, cubed  
2 egg yolks  
1 1/3 cups sour cream  
1 tablespoon chopped fresh parsley

## Directions

In a large saucepan over medium high heat, saute the bacon for about 7 minutes, or until lightly browned. Reduce heat to medium, add the butter or margarine and onions and saute for about 5 minutes, or until onions are tender. Add the flour and stir well for one minute.

Remove saucepan from heat and gradually add the water, stirring well. Return to stovetop, raising heat to high. Add the bouillon and potatoes, bring to a boil and then reduce heat to low. Simmer uncovered for about 10 minutes, or until potatoes are tender.

In a small bowl, combine the egg yolks and the sour cream and mix together. Gradually add this mixture to the soup, stirring well. Heat through, but do not boil. Stir in the parsley just before serving.

# Spinach Caramelized Onion And Muenster Au

## Ingredients

8 red potatoes, cubed  
5 ounces fresh spinach leaves  
1/4 cup butter  
1 onion, sliced  
1 teaspoon minced garlic  
3 tablespoons all-purpose flour  
1/2 teaspoon salt  
1 cup milk  
1 cup heavy cream  
2 cups shredded Muenster cheese

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Combine the potatoes and spinach in a 9x13-inch baking dish; set aside.

Melt 3 tablespoons of butter in a saucepan over medium-low heat. Stir in the onion, and cook until dark brown, about 15 minutes. Stir in the garlic and flour; cook 1 minute more. Season with salt, and stir in the milk and cream. Bring to a simmer over medium heat; cook and stir until the sauce has thickened, about 10 minutes. Stir in 3/4 of the Muenster cheese until melted, and pour over the potatoes.

Cover the potatoes with aluminum foil, and bake in the preheated oven 30 minutes. Uncover, and cook 20 minutes more, then sprinkle with the remaining Muenster cheese, return to the oven, and bake until the potatoes are tender and the cheese is bubbly, about 10 minutes more.

# Festive Onions

## Ingredients

4 cups sliced onion  
5 tablespoons butter  
1 cup heavy whipping cream  
salt to taste  
ground black pepper to taste  
2/3 cup Parmesan cheese  
2 eggs

## Directions

Saute onions in butter or margarine until transparent. Place in 2-quart baking dish.

In a small bowl, beat eggs well. Stir in cream, and season with salt and pepper. Pour mixture over onions, and sprinkle cheese.

Bake, uncovered, at 425 degrees F (220 degrees C) for 15 to 20 minutes.

# Pearl Baked Cream Onions

## Ingredients

4 cups pearl onions  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/3 cup butter, melted  
2 1/2 cups crushed buttery round  
crackers  
1 1/3 cups heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place onions in a 2 quart casserole dish and season with salt and pepper. Pour melted butter over onions and sprinkle crushed crackers on top. Pour cream over crackers.

Bake in preheated oven for 50 minutes.

# Creamed Peas and Onions

## Ingredients

4 tablespoons butter  
4 tablespoons all-purpose flour  
1 1/2 cups milk  
1 (16 ounce) package frozen peas  
and onions, thawed  
salt and pepper to taste

## Directions

In a large skillet over low heat, stir together the butter and flour.  
Cook until flour is evenly coated.

Over medium heat, stir in approximately 1/2 cup of milk at a time  
until thick.

Add the peas and onions and cook until hot. Season with salt and  
pepper.

# Grandma's Onion Rings (Southern Style)

## Ingredients

1 quart oil for frying, or as needed  
2 cups all-purpose flour  
2 teaspoons salt, divided  
2 teaspoons ground black pepper, divided  
3 egg whites  
1 cup milk  
1 tablespoon white vinegar  
3 large sweet onions, peeled and sliced into thick rings

## Directions

Heat the oil in a large heavy skillet over medium-high heat, or deep-fryer to 375 degrees F (190 degrees C).

Place the flour in a shallow baking pan, and stir in 1 teaspoon of salt and 1 teaspoon of pepper. In a medium bowl, whisk together the egg whites, milk, vinegar, and remaining salt and pepper until frothy.

Dip the onion rings in the wet ingredients then into the flour mixture until coated. Then dip in the egg white mixture again, and then into the flour again.

Fry onion rings in the hot oil a few at a time so they are not crowded, until golden brown. Drain on paper towels, and serve immediately.

# Wild Rice with Cranberries and Caramelized

## Ingredients

2 cups chicken broth  
1/2 cup brown rice  
1/2 cup wild rice  
3 tablespoons butter or margarine  
3 medium onions, sliced into thin wedges  
2 teaspoons brown sugar  
1 cup Ocean Spray® Craisins® Original Dried Cranberries  
1/2 teaspoon finely grated orange zest

## Directions

Combine chicken broth and both rices in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low. Cover and simmer 45 minutes or until rice is tender and the liquid is absorbed.

Meanwhile, melt butter in a medium skillet over medium-high heat. Add onions and brown sugar. Cook 6 minutes or until liquid is absorbed and onions are soft and translucent. Reduce heat to low. Slowly cook onions, stirring often for 25 minutes or until they are caramel color. Stir in dried cranberries.

Cover and cook over low heat for 10 minutes or until cranberries swell. Gently fold cranberry mixture and orange zest into cooked rice.

# Caramelized Red Bell Peppers and Onions

## Ingredients

2 red bell pepper, cut into strips  
2 red onions, cut into strips  
1 tablespoon olive oil  
1 teaspoon butter  
1/4 cup red wine (optional)  
1 pinch salt  
1 pinch ground black pepper  
1 pinch dried basil

## Directions

In a hot saucepan over a medium heat, combine red peppers, onion, oil and butter; saute for 2 minutes. Reduce heat to medium-low and continue cooking, stirring occasionally, until the onions and peppers soften.

If desired, stir red wine into the vegetables and cook until the wine evaporates; approximately 30 minutes. Season with salt, pepper, and basil.



# Sweet Onion Pie

## Ingredients

1 1/2 cups buttery round crackers, crumbled  
6 tablespoons butter, softened  
2 cups thinly sliced sweet onions  
2 cloves garlic, minced  
1 tablespoon minced fresh chives  
3/4 cup whole milk  
2 eggs  
1/2 teaspoon salt  
3/4 cup shredded Cheddar cheese  
1 pinch paprika  
1 tablespoon chopped fresh parsley

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine crackers and 4 tablespoons of butter in a bowl until well blended. Press into the bottom and 1 inch up the sides of 8 inch pie plate to form a shell. Refrigerate until needed.

Melt remaining 2 tablespoons butter in heavy skillet over medium heat. Saute onions and garlic slowly until tender, about 12 minutes. Arrange onions in the cracker crust.

Beat eggs, whole milk, chives, and salt in a bowl until blended. Pour the mixture over the onions. Sprinkle with cheese and paprika.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 minutes, or until a knife comes out clean. Garnish with the parsley. Serve hot or at room temperature.

# Herbed Onion Bread

## Ingredients

17 tablespoons water (70 to 80 degrees F)  
2 tablespoons butter, softened  
1 1/4 teaspoons salt  
3 cups bread flour  
2 teaspoons dried minced onion  
1 1/2 teaspoons dill weed  
1 teaspoon poppy seeds  
2 tablespoons nonfat dry milk powder  
2 tablespoons sugar  
1 1/2 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggest by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Onion Rye Breadsticks

## Ingredients

1/2 cup butter or margarine,  
softened  
1 envelope onion soup mix  
14 slices rye bread

## Directions

Combine butter and soup mix; spread over bread. Cut each slice into 3/4-in. strips and place on ungreased baking sheets. Bake at 350 degrees F for 5-6 minutes or until butter is melted and breadsticks are crisp.

# Onion Orange Salad

## Ingredients

1/3 cup olive or vegetable oil  
1/4 cup orange juice  
3 tablespoons vinegar  
1 garlic clove, minced  
1 teaspoon minced fresh parsley  
1/4 teaspoon salt  
Dash pepper  
8 cups torn spinach or mixed salad greens  
3 medium Oranges, peeled and sliced  
1 cup sliced red onion  
1/2 cup crumbled blue cheese  
1/4 cup slivered almonds, toasted

## Directions

In a small bowl, whisk the first seven ingredients. On a serving platter or individual plates, arrange greens, oranges and onion. Drizzle with dressing. Sprinkle with cheese and almonds.

# Southern-Style Onion Rings

## Ingredients

3 large Vidalia onions, cut into 1/4-inch slices, and separated into rings  
1 1/2 cups all-purpose flour  
2 cups milk  
1 1/2 cups yellow cornmeal  
2 cups all-purpose flour  
1 tablespoon white sugar  
1 tablespoon salt  
2 teaspoons paprika  
1 teaspoon cayenne pepper, or more to taste  
1/2 teaspoon dried thyme  
1/4 teaspoon fresh-ground black pepper  
1 quart oil for deep frying

## Directions

Line 2 baking sheets with waxed paper; set aside. Line 2 additional baking sheets or 1 tray with paper towels; set aside.

Place 1 1/2 cups of flour in a shallow bowl. Pour the milk into a second shallow bowl. In a third bowl, stir together the cornmeal, 2 cups flour, sugar, salt, paprika, cayenne pepper, thyme, and black pepper.

Dip the onion rings first into the plain flour, then into the milk, and last into the cornmeal mixture. Place the breaded rings on the wax paper-lined baking sheets.

Heat the oil in a large heavy skillet over medium-high heat, or deep-fryer to 365 degrees F (185 degrees C).

Fry the onion rings a few at a time in the hot oil so they are not crowded, until golden brown. Drain on paper towel-lined baking sheets, and serve immediately.

# Grandma's Heavenly Onions

## Ingredients

1 tablespoon butter  
4 large sweet onions, sliced  
1/2 pound Swiss cheese,  
shredded  
10 slices Italian bread  
1/4 cup butter, softened  
1/2 cup milk  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
3 teaspoons soy sauce  
salt and pepper to taste

## Directions

In a large skillet over medium heat, melt butter and saute onions until translucent. Transfer onions to a 9x12 inch casserole dish and sprinkle cheese over onions. Spread butter on both sides of the bread, then lay the bread over the cheese.

In a medium bowl combine milk, soup, soy sauce, salt and pepper. Mix well and pour over bread. Cover and refrigerate over night.

Preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 40 minutes.

# Roast Pork with Apple and Onion Gravy

## Ingredients

1 (3 pound) boneless pork loin  
roast  
1 teaspoon lemon pepper  
seasoning  
1 tablespoon vegetable oil  
1/2 cup chopped peeled apple  
1 small onion, chopped  
1 (10.5 ounce) can Campbell'sB®  
Golden Pork Gravy

## Directions

Season the pork with the lemon pepper. Place the pork into a roasting pan. Roast at 325 degrees F for 1 hour 45 minutes or until the pork is cooked through. Remove the pork to a cutting board. Let stand for 10 minutes before slicing.

Heat the oil in the roasting pan over medium-high heat. Add the apple and onion and cook until tender, stirring occasionally. Add the gravy and cook until the mixture is hot and bubbling, stirring to scrape up the browned bits from the bottom of the pan. Serve the gravy with the pork.

# French Onion Soup With Browned Garlic

## Ingredients

1 cup dry sherry  
4 onions, thinly sliced  
9 cloves garlic, minced  
1 tablespoon whole wheat flour  
4 cups vegetable broth  
1/2 teaspoon ground black pepper  
salt to taste  
6 slices French bread, toasted

## Directions

In a large, heavy stockpot over medium heat, cook sherry until bubbling. Add the onions, and reduce heat to medium. Cook onions slowly, stirring frequently, for at least 20 minutes, until they begin to form a paste.

Stir in the garlic and continue to cook for 5 to 10 minutes, until garlic begins to look brown.

Stir in flour and cook for 2 minutes. Pour in broth and bring to a boil. Reduce heat and simmer for 20 minutes. Season with pepper and salt. Ladle soup into bowls, and float a slice of toasted bread on top of each serving.



# Crisp Onion Relish

## Ingredients

4 medium sweet onions, halved  
and thinly sliced  
1/2 cup sugar  
1/3 cup water  
1/3 cup cider vinegar  
1 cup mayonnaise  
1 teaspoon celery seed

## Directions

Place onions in a large bowl. In a small bowl, combine the sugar, water and vinegar; stir until sugar is dissolved. Pour over onions. Cover and refrigerate for at least 3 hours.

Drain and discard liquid from onions. Combine mayonnaise and celery seed; add to onions and mix well. Store in the refrigerator.

# T-Bones with Onions

## Ingredients

3 large onions, cut into 1/4 inch thick slices  
2 tablespoons honey  
1/2 teaspoon salt  
1/2 teaspoon ground mustard  
1/2 teaspoon paprika  
1/2 teaspoon pepper  
4 (1 inch thick) beef T-bone steaks  
Additional salt and pepper

## Directions

Place onions in the center of a piece of heavy-duty foil (about 20 in. x 18 in.). Drizzle with honey; sprinkle with the salt, mustard, paprika and pepper. Fold foil over onions and seal tightly. Season steaks with additional salt and pepper.

Grill onions and steaks, covered, over medium heat. Grill onions for 10-12 minutes on each side or until tender. Grill steak for 7-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium 160 degrees F; well-done, 170 degrees F). Let steak stand for 3-5 minutes. Serve with onions.

# Grilled Onion Potatoes

## Ingredients

5 medium baking potatoes  
1 small onion, sliced  
salt and pepper to taste  
1 (8 ounce) bottle zesty Italian dressing

## Directions

Cut each potato into five slices. Place onion between slices and sprinkle with salt and pepper. Reassemble each potato; place on a double layer of heavy-duty foil (about 12 in. square)

Pour 2-4 tablespoons of salad dressing over each potato. Wrap foil around potatoes and seal tightly. Grill, covered, over medium heat for 50-60 minutes or until the potatoes are tender.

# Portobello Mushroom and Onion Burger Topping

## Ingredients

4 ounces portobello mushroom  
1/2 cup chopped onion  
1 teaspoon olive oil  
1/4 cup water  
1/4 cup steak sauce or vegan  
steak sauce  
1 (10 ounce) package Morningstar  
Farms® Grillers® Prime Veggie  
Burgers, Grillers® Vegan Burgers,  
or Grillers® Original  
4 hamburger buns

## Directions

Saute mushrooms and onion in olive oil in large saucepan for 3 to 4 minutes. Add water and cover with lid. Simmer another 3 to 4 minutes. Remove lid and add steak sauce.

Prepare veggie burgers according to package directions. Serve burger on bun with warm topping.

ON THE GRILL: Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Creamy Vidalia Onion Soup

## Ingredients

4 Vidalia onions, thinly sliced  
3 tablespoons margarine  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
2 cups chicken broth  
1 cup milk  
1/2 cup heavy whipping cream  
3 egg yolks, beaten  
1 1/2 teaspoons paprika  
ground black pepper to taste  
1/8 tablespoon hot pepper sauce  
2 tablespoons chopped fresh parsley

## Directions

In a saucepan, melt butter or margarine over medium heat. Add onions: saute until golden brown, about 10 minutes.

Stir in flour and salt, and mix thoroughly. Gradually add chicken broth, stirring constantly. Cover, and simmer over low heat for about 10 minutes.

When onions are very tender, stir in milk and cream. Heat through. Remove 1/2 cup soup, and mix in egg yolks. Slowly stir egg yolk mixture into soup in pan. Heat through, but do not allow soup to boil. Stir in paprika, black pepper, and red hot pepper sauce. Serve hot, and garnish with chopped parsley.

# Cucumber, Tomato and Red Onion Salad with

## Ingredients

2 large cucumbers - halved  
lengthwise, seeded and sliced  
1/3 cup red wine vinegar  
1 tablespoon SLENDA® No  
Calorie Sweetener, Granulated  
1 teaspoon salt  
3 large tomatoes, seeded and  
coarsely chopped  
2/3 cup coarsely chopped red  
onion  
1/2 cup chopped fresh mint  
leaves  
3 tablespoons olive oil  
salt and pepper to taste

## Directions

In a large bowl, toss together the cucumbers, vinegar, SLENDA® Granulated Sweetener and salt. Let stand at room temperature for an hour, stirring occasionally.

Add tomatoes, onion, mint and oil to cucumbers and toss to blend. Season to taste with salt and pepper.

# Vidalia Onion Tomato Pizza

## Ingredients

1 (.25 ounce) package active dry yeast  
1/2 teaspoon sugar  
1 1/2 cups warm water (110 degrees to 115 degrees)  
3 tablespoons olive or vegetable oil, divided  
1/2 teaspoon salt  
4 1/3 cups all-purpose flour  
2 (15 ounce) cans pizza sauce, divided  
2 large Vidalia or sweet onions, thinly sliced  
4 medium tomatoes, thinly sliced  
2 1/2 cups shredded mozzarella cheese  
1 1/2 cups shredded Cheddar cheese

## Directions

In a bowl, dissolve yeast and sugar in warm water. Add 2 tablespoons oil, salt and enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Press dough onto the bottom and 1 in. up the sides of two greased 14-in. pizza pans. Spread 3/4 cup pizza sauce over each. Bake at 450 degrees F for 5 minutes. Meanwhile, in a skillet, saute onions in remaining oil until tender.

Arrange tomato slices over pizzas. Combine cheeses; sprinkle over tomatoes. Top with onions. Bake 10-15 minutes longer or until cheese is melted. Warm remaining pizza sauce; serve with pizza.

# Curried Pickled Onions

## Ingredients

1/2 cup salt  
2 quarts cold water  
2 1/2 pounds fresh pearl onions,  
peeled  
1 cup packed brown sugar  
2 tablespoons flour  
2 teaspoons curry powder  
1 teaspoon ground turmeric  
1 teaspoon dry mustard powder  
1 teaspoon ground ginger  
1 teaspoon ground allspice  
2 3/4 cups malt vinegar

## Directions

Stir together the salt and water in a non-reactive bowl until the salt has dissolved. Add onions, cover, and let stand at room temperature for 24 hours.

Stir together the brown sugar, flour, curry powder, turmeric, mustard powder, ginger, and allspice in a saucepan until evenly combined. Slowly stir in the malt vinegar, and bring to a boil over medium-high heat, stirring constantly until the mixture thickens, about 2 minutes. Once thick, set aside and allow to cool.

Drain the onions, and pack into two sterilized quart canning jars. Pour the warm sauce over the onions to cover. Seal with lids and rings. Leave in a cool, dark place 4 to 6 weeks to allow the flavors to develop.



# Macaroni and Cheese with Caramelized Onions

## Ingredients

1 (16 ounce) package elbow macaroni  
1/4 cup butter  
1/2 cup sour cream  
1 egg, beaten  
2 tablespoons cream cheese, softened  
4 cups grated Asiago cheese  
4 cups grated Vermont Cheddar cheese  
4 slices bacon  
2 tablespoons butter  
1 large onion, sliced thin  
4 cloves garlic, minced  
1/8 teaspoon brown sugar  
1/4 cup chopped fresh parsley  
1/4 cup panko bread crumbs  
2 tablespoons butter  
5 tablespoons all-purpose flour  
3 cups milk  
1/2 teaspoon ground mustard  
1/2 teaspoon paprika  
1/4 teaspoon salt  
1/2 teaspoon pepper  
1 tablespoon hot pepper sauce

## Directions

Bring a large pot of lightly salted water to a boil, add macaroni and cook for 8 minutes (noodles will still be slightly hard). Drain noodles and transfer to a large bowl with 1/4 cup of butter and toss to coat. Whisk together the sour cream, egg, and cream cheese; add to the pasta and mix well. Stir in 3 cups of grated Asiago and 3 cups of grated Cheddar cheese, reserving the remaining 2 cups of cheese for the topping.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and chop into small pieces.

Preheat an oven to 400 degrees F (200 degrees C).

Stir 2 tablespoons butter, the onion, and garlic into the bacon drippings in the pan and cook and stir for 2 minutes. Reduce the heat to medium-low, and add the brown sugar. Cook, stirring occasionally, for 10 to 15 minutes until the onions are very soft and golden brown. Mix the cooked bacon, parsley, and panko breadcrumbs into the onions, transfer mixture to a small bowl and set aside.

Return the skillet to the heat and melt remaining 2 tablespoons butter over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is smooth and thickened. Stir in the ground mustard, paprika, salt, pepper, and hot sauce. Remove sauce from heat and let cool for five minutes.

Pour the sauce over the macaroni mixture, stirring well. Transfer to a greased 9x13 inch pan and sprinkle with the remaining 2 cups of Cheddar cheese. Top cheese with the onion breadcrumb mixture.

Bake in preheated oven until bubbling, hot and golden brown on top, about 30 minutes.

# Oregano Onions

## Ingredients

5 large onions, sliced  
6 teaspoons butter  
1 1/2 teaspoons dried oregano  
pepper to taste

## Directions

Divide onions between two pieces of double-layered heavy-duty foil (about 22 in. x 18 in.) coated with nonstick cooking spray. Top each with butter, oregano and pepper. Fold foil around the mixture and seal tightly. Grill, covered, over indirect heat for 30-40 minutes or until onions are tender.

# Emily's Famous Onion Dip

## Ingredients

2 tablespoons butter  
1 small onion, finely chopped  
2 cups plain yogurt  
1/2 teaspoon white vinegar  
salt and pepper to taste

## Directions

Melt butter in a skillet over medium heat. Saute onions in butter until tender and lightly browned.

Transfer onions to a serving bowl, and stir in yogurt and vinegar. Season with salt and pepper to taste. Refrigerate for at least one hour before serving to blend flavors. This tastes even better if it sits overnight. The onion flavor gets stronger.

# Creamy Onion Gravy

## Ingredients

2 tablespoons vegetable oil  
1 medium onion, finely chopped  
2 tablespoons all-purpose flour  
3/4 cup buttermilk  
1/3 cup water  
salt and pepper to taste

## Directions

Heat vegetable oil in a medium saucepan over medium heat, and stir in the onion. Cook onion until tender, then set aside. Stir flour into the saucepan. Slowly cook and stir in the remaining oil 15 minutes, or until golden brown.

Whisk the buttermilk into the flour mixture. Blend in the water, adjusting the amount as necessary to attain desired consistency. Season with salt and pepper. Serve with the reserved onions.

# French Onion Tomato Soup

## Ingredients

4 cups thinly sliced onions  
1 garlic clove, minced  
2 tablespoons butter or margarine  
1 (46 ounce) can tomato juice  
2 teaspoons beef bouillon granules  
3 tablespoons lemon juice  
2 teaspoons dried parsley flakes  
2 teaspoons brown sugar  
6 slices French bread, toasted  
2 cups shredded mozzarella cheese

## Directions

In a large saucepan, saute onions and garlic in butter until tender. Add the tomato juice, bouillon, lemon juice, parsley and brown sugar. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally.

Ladle soup into 10-oz. ovenproof soup bowls or ramekins. Top with French bread; sprinkle with cheese. Broil 4-6 in. from the heat for 2-3 minutes or until cheese is bubbly.

# Onion-Baked Chicken

## Ingredients

1/2 cup spicy brown mustard  
1/4 cup soy sauce  
2 tablespoons dried minced onion  
1 cup dry bread crumbs  
1/2 teaspoon chicken bouillon  
granules  
4 boneless, skinless chicken  
breast halves

## Directions

Combine mustard and soy sauce in a shallow bowl; set aside. In a small skillet, toast onion over medium heat until lightly browned, about 3 minutes. Pour into a shallow bowl. Add crumbs and bouillon; mix well. Dip chicken in mustard mixture, then coat with crumb mixture. Place on a rack over a greased baking sheet. Bake, uncovered, at 350 degrees F for 25 minutes or until juices run clear.

# Ham and Onion Squares

## Ingredients

### DOUGH:

1 (.25 ounce) package active dry yeast  
1/4 cup warm water (105 degrees to 115 degrees)  
2 cups all-purpose flour  
1 teaspoon sugar  
1/4 teaspoon salt  
1/2 cup shortening  
1/2 cup sour cream  
2 eggs

### TOPPING:

1 cup chopped onion  
1/4 cup butter or margarine  
2 cups diced fully cooked ham  
2 eggs, lightly beaten  
1/2 cup sour cream  
2 tablespoons minced chives  
1/2 teaspoon salt  
1/2 teaspoon caraway seed

## Directions

In a small bowl, dissolve yeast in water; set aside. In a large bowl, combine the flour, sugar and salt; cut in shortening until mixture resembles coarse crumbs. Add yeast mixture. Combine sour cream and eggs; stir into flour mixture until a smooth dough forms (do not knead). Cover and chill overnight. Roll dough to fit a greased 15-in. x 10-in. x 1-in baking pan. Form a rim around edges; set aside. In a skillet, saute onion in butter until tender. Remove from the heat; stir in remaining topping ingredients. Spread over dough. Bake at 350 degrees F for 25 minutes or until golden brown.

# Finger Lickin' Onion Dip

## Ingredients

2 1/2 tablespoons extra virgin olive oil  
1 tablespoon unsalted butter  
1 large yellow onion, halved and sliced thin  
1/2 teaspoon salt, or more to taste  
1 teaspoon black pepper  
1 teaspoon dried basil  
1 teaspoon paprika  
1 teaspoon dried tarragon  
1 pinch brown sugar (optional)  
1 1/2 ounces fresh goat cheese, crumbled  
2 1/2 cups sour cream

## Directions

Melt the butter with the olive oil in a shallow skillet over medium heat; cook the onion in the butter and oil until translucent. Season with salt, pepper, basil, paprika, tarragon, and brown sugar. Reduce heat to medium; cook and stir until the onions have softened and caramelized, 10 to 15 minutes. Remove from heat and set aside to cool.

Mix the goat cheese and sour cream together in a bowl; stir the onions into the mixture.



# ZiZi's Simple Cheese Onion Pie

## Ingredients

2 (9 inch) refrigerated pie crusts  
5 sweet onions, sliced  
8 ounces sharp Cheddar cheese  
freshly ground pepper  
1/4 cup milk

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place one pie crust into a deep-dish pie pan. Layer the bottom with half of the onions and half of the cheese. Season to taste with pepper. Layer with the remaining onions and cheese; season with pepper. Pour milk over the pie filling. Place the remaining pie crust on top of the filling. Make small holes in the crust to allow steam to escape.

Bake in preheated oven for 40 to 45 minutes. Remove, and let cool 15 minutes before serving.

# Tomato, Onion and Goat Cheese Salad

## Ingredients

3 heads butterleaf lettuce, leaves separated and 6 large outer leaves reserved for use as cups  
2 heads radicchio, cut into julienne strips  
3 vine-ripened tomatoes, cored and cut into quarters  
1/2 cup finely chopped yellow onion  
1 (4 ounce) log goat cheese, crumbled  
1/3 cup Newman's Own® Lighten Up® Balsamic Vinaigrette or Lighten Up Raspberry & Walnut Salad Dressing

## Directions

Wash and dry butterleaf lettuce. Save six large leaves for 'cups' and tear the remainder into bite-size pieces. In a large salad bowl, combine the torn lettuce, radicchio, tomatoes, onion, and goat cheese. Add the dressing, beginning with 1/3 cup and using up to 1/2 cup if you like, and toss.

To serve, place a lettuce cup on each salad plate, then fill with tossed salad. Garnish with cut tomatoes and goat cheese.

# Best Ever Sausage with Peppers, Onions, and

## Ingredients

3 tablespoons olive oil  
3 pounds Italian sausage links  
3 red bell peppers, sliced  
2 green bell peppers, sliced  
2 large red onions, sliced  
3 cloves garlic, chopped  
2 (12 fluid ounce) bottles beer  
1 (6 ounce) can tomato paste  
3 tablespoons chopped fresh oregano  
3 tablespoons chopped fresh cilantro  
2 tablespoons hot sauce  
salt and pepper to taste

## Directions

Heat olive oil in a large heavy skillet over medium high heat. Cook sausage until browned on all sides. Remove sausage from pan, and set aside. Pour in 1 bottle of beer to deglaze the pan, scraping up any blackened bits from the bottom. Place the red peppers, green peppers, onions and garlic in the pan. Stir in the remaining beer and the tomato paste. Season with oregano, cilantro, hot sauce, salt and pepper. Cover, and simmer until onions and peppers are tender. Slice the sausages into bite size pieces, and add to the peppers. Cover, and simmer until sausage is cooked through.

# Festive Peas and Onions

## Ingredients

1 (16 ounce) package frozen pearl onions  
2 cups water  
1 (10 ounce) package frozen peas, thawed  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (2 ounce) jar diced pimientos, divided  
1/3 cup shredded sharp Cheddar cheese

## Directions

In a covered saucepan, cook onions in water for 25 minutes or until tender. Drain, reserving 1/4 cup liquid. Combine onions, peas, soup, 2 tablespoons pimientos and reserved cooking liquid; stir to coat. Transfer to a greased 1-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 35 minutes. Sprinkle with cheese and remaining pimientos. Bake 5 minutes longer or until the cheese is melted.

# Baked Onion Dip II

## Ingredients

1 (8 ounce) package shredded Cheddar cheese  
2 cups mayonnaise  
2 cups chopped sweet onion  
2 tablespoons grated Parmesan cheese

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 1 quart baking dish.

In a medium bowl, mix Cheddar cheese, mayonnaise and sweet onion. Transfer to the baking dish and sprinkle with Parmesan cheese.

Bake in the preheated oven 40 to 45 minutes, or until onions are tender and the mixture is bubbly and lightly browned.

# Grilled Vidalia Onion Soup

## Ingredients

4 large Vidalia onions  
4 tablespoons butter  
4 cubes beef bouillon  
12 ice cubes  
4 tablespoons dry sherry  
1 pinch salt and pepper to taste  
4 slices provolone cheese

## Directions

Preheat the grill for medium-high heat.

Slice the tops off of the onions, and remove the outer layer of skin. Leave the base intact. Cut slices across the top in a cross hatch pattern, going about 1/2 inch into the onion. Set each onion on a square of heavy duty aluminum foil. Double the foil if you do not have the heavy duty. Place 1 tablespoon of butter on top of each onion, then place one bouillon cube onto the butter. Fold the foil up around the onion. When almost closed, place 3 ice cubes on top of the onion, and spoon 1 tablespoon of the sherry into each packet. Seal completely.

Place the packets on the grill, and cook for 40 to 45 minutes. Don't peek inside until the 40 minutes has passed. When the onions are cooked through, they will feel tender when you squeeze the packet. Open the foil up slightly, and place a slice of cheese on top of each one. Close the grill lid, and let the cheese melt into the onions for a minute.

Remove from the grill, and serve from the packets, or remove the onions to a serving bowl, and pour the stock from the packets in with them.

# French Onion Soup

## Ingredients

3 tablespoons butter  
6 large sweet yellow onions,  
halved and thinly sliced  
2 cloves garlic, minced  
1/2 teaspoon salt  
2 (26 ounce) cartons reduced-  
sodium beef stock  
1 (14.5 ounce) can reduced-  
sodium chicken broth  
1/4 cup dry white wine (or water)  
1/2 teaspoon dried thyme leaves  
1 bay leaf  
Salt and pepper, to taste  
8 slices Wonder® Classic White  
Sandwich Bread  
3 cups shredded Gruyere or Swiss  
cheese

## Directions

Melt butter in a Dutch oven over low heat. Add onion, garlic, and salt and cook, stirring occasionally, for 20 to 30 minutes or until onions are very tender and are lightly golden in color.

Stir in stock, broth, wine, thyme and bay leaf. Simmer 20 to 30 minutes. Season to taste with salt and pepper.

Meanwhile, arrange oven rack so it is about 6 inches away from broiler element. Line a baking sheet with aluminum foil. Cut each slice of bread into quarters. Arrange cubes in a single layer on baking sheet and broil until it is quite crisp, turning to brown evenly. Set bread aside.

Remove and discard bay leaf. Ladle soup into individual, oven-safe, soup bowls and place bowls on foil-lined baking sheet. Place 4 toasted bread cubes over each bowl of soup. Sprinkle bread and soup with cheese. Place bowls of soup, on baking sheet, under broiler, and broil 3 to 4 minutes or until cheese has melted.

# German Apple-Onion Soup

## Ingredients

2 pounds onions, halved and thinly sliced  
1/4 cup butter  
1 (49.5 fluid ounce) can chicken broth  
1 (14 ounce) can beef consomme  
1 (12 fluid ounce) can frozen apple juice concentrate, thawed  
2 cups apple juice  
1/4 cup applejack brandy or Calvados  
1 pinch white pepper, or to taste  
1 Granny Smith apple - peeled, cored and thinly sliced

## Directions

Set aside about 1/2 cup of the onions to use later as a garnish. Melt the butter in a large pot over medium heat. Stir in the onion, and cook until the onion has softened and turned translucent but not browned, about 10 minutes. Pour in the chicken broth, beef consomme, apple juice concentrate, apple juice, and applejack liquor. Bring to a simmer over medium-high heat and season with the white pepper. Reduce heat to medium-low, cover, and simmer 1 hour.

To serve, place a pinch of the reserved raw onions in the bottom of a soup bowl. Ladle the soup into the bowls, and float a few slices of apple on top to serve.



# Caramelized Onions on the Grill

## Ingredients

1 large Vidalia or sweet onion,  
peeled and cut into large wedges  
2 tablespoons softened butter  
1 teaspoon beef bouillon granules  
garlic salt and pepper to taste  
(optional)

## Directions

Preheat an outdoor grill for medium heat.

Place the onion wedges on a sheet of heavy duty aluminum foil. Dot with butter, then sprinkle with bouillon, garlic salt, and pepper to taste. Fold the aluminum foil into a packet, leaving only a small hole at the top to allow steam to escape.

Place packet on preheated grill, and cook until the onions have softened, and cooked to a deep, rich brown, 45 minutes to 1 hour depending on the temperature of the grill. Stir the onions after the first 30 minutes, or as needed to keep from burning.

# Vidalia Sweet Onion Dip

## Ingredients

1 cup mayonnaise  
2 cups shredded Swiss cheese  
1/2 cup grated Parmesan cheese  
2 cups thinly sliced Vidalia sweet onion  
hot sauce, or to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the mayonnaise, Swiss cheese, Parmesan cheese, Vidalia onion, and hot sauce together in a casserole dish.

Bake in the preheated oven until the edges are golden brown, 30 to 35 minutes. Allow to cool 10 minutes before serving.

# Orange Chicken with Green Onions and Walnuts

## Ingredients

1 1/2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „Ÿ or Certified Organic)  
1/4 cup teriyaki sauce  
3 cloves garlic, minced  
3/4 cup orange marmalade  
4 green onions, sliced  
2 tablespoons cornstarch  
8 skinless chicken thighs  
1/2 cup walnut pieces  
Hot cooked regular long-grain white rice

## Directions

Mix broth, teriyaki sauce, garlic, marmalade, 1/4 cup green onions and cornstarch in 6-quart slow cooker. Add chicken and turn to coat.

Cover and cook on LOW 8 to 9 hours\* or until chicken is no longer pink. Sprinkle with walnuts and remaining green onions before serving. Serve with rice.

# Tangy Onion Flowers

## Ingredients

4 large sweet onions, peeled  
1/4 cup red wine vinegar or cider vinegar  
1 tablespoon brown sugar  
1 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 cup fat free garlic croutons

## Directions

Place the onions root end up on a microwave-safe plate. Microwave, uncovered, on high for 10-12 minutes or until crisp-tender. Invert onto a cutting board. Slice each onion into eight wedges to within 1/2 in. of bottom; fan out. Place each onion on a 12-in. square piece of foil coated with nonstick cooking spray.

In a small bowl, combine vinegar, brown sugar, oregano, salt and pepper. brush some over onions; set remaining mixture aside. Fold foil around onions; seal tightly. Place on a baking sheet. Bake at 425 degrees F for 30-35 minutes or until tender. Open foil carefully. Place onions on a serving platter. Drizzle with remaining vinegar mixture; sprinkle with croutons.

# Old Fashioned Onion Rings

## Ingredients

1 large onion, cut into 1/4 inch slices  
1 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 egg  
1 cup milk, or as needed  
3/4 cup dry bread crumbs  
seasoned salt to taste  
1 quart oil for frying, or as needed

## Directions

Heat the oil in a deep-fryer to 365 degrees F (185 degrees C).

Separate the onion slices into rings, and set aside. In a small bowl, stir together the flour, baking powder and salt.

Dip the onion slices into the flour mixture until they are all coated; set aside. Whisk the egg and milk into the flour mixture using a fork. Dip the floured rings into the batter to coat, then place on a wire rack to drain until the batter stops dripping. The wire rack may be placed over a sheet of aluminum foil for easier clean up. Spread the bread crumbs out on a plate or shallow dish. Place rings one at a time into the crumbs, and scoop the crumbs up over the ring to coat. Give it a hard tap as you remove it from the crumbs. The coating should cling very well. Repeat with remaining rings.

Deep fry the rings a few at a time for 2 to 3 minutes, or until golden brown. Remove to paper towels to drain. Season with seasoning salt, and serve.

# Beef with Green Onion

## Ingredients

1 1/2 tablespoons dry sherry  
3 tablespoons oyster sauce  
1/2 teaspoon white sugar  
2 teaspoons cornstarch  
2 tablespoons peanut oil  
1 pound flank steak, thinly sliced  
6 green onions, cut into 1/2-inch pieces

## Directions

In a small bowl, mix the sherry, oyster sauce, sugar, and cornstarch.

Heat the oil in a skillet, and cook the flank steak about 3 minutes. Stir in sherry sauce mixture. Add the green onions, and continue cooking 10 minutes, or until the flank steak is evenly brown and the green onions are tender.

# Double-Crust Onion Quiche

## Ingredients

4 eggs  
2 cups shredded sharp Cheddar cheese  
1 large onion, quartered then sliced  
4 bacon strips, cooked and crumbled  
salt and pepper to taste  
1 Pastry for double-crust pie (9 inches)

## Directions

In a mixing bowl, beat the eggs. Add the cheese, onion, bacon, salt and pepper; mix well. Line a 9-in. pie plate with bottom crust. Add egg mixture. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges; cut slits in top.

Cover edges loosely with foil. Bake at 375 degrees F for 10 minutes. Remove foil; bake 20-25 minutes longer or until the crust is golden brown. Refrigerate leftovers.

# Savory Onions and Spinach

## Ingredients

2 (16 ounce) packages frozen  
pearl onions  
1 garlic clove, minced  
3 tablespoons butter, divided  
1 (10 ounce) package fresh  
spinach  
3/4 cup grated Parmesan cheese,  
divided  
1/4 cup heavy whipping cream  
salt and pepper to taste  
3 tablespoons dry bread crumbs

## Directions

Cook onions according to package directions; drain well and set aside.

In a saucepan, saute garlic in 2 tablespoons butter for 1-2 minutes. Add spinach; cook and stir until spinach is wilted and liquid has evaporated, about 3 minutes. Stir in 1/2 cup Parmesan cheese and cream. Stir in the salt, pepper and reserved onions.

Transfer to a greased shallow 2-qt. baking dish. Combine bread crumbs and remaining cheese; sprinkle over onion mixture. Dot with remaining butter. Bake, uncovered, at 400 degrees F for 20 minutes or until golden brown. Serve with a slotted spoon.



# Shortcut Potato Onion Perogies

## Ingredients

3 cups all-purpose flour  
1 teaspoon salt  
2 tablespoons butter  
2/3 cup water  
  
1 tablespoon extra virgin olive oil  
1 small yellow onion, diced  
1 (7.6 ounce) package instant  
mashed potato flakes

## Directions

In a medium bowl, stir together the flour and salt. Cut in the butter using a fork until pieces are very small. Stir in the water and mix until well blended. If the dough is too sticky, stir in a little more flour until you can knead it on a floured surface. Knead the dough for 2 to 3 minutes. Cover, and let rest for 10 or 15 minutes.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into circles using a cookie cutter or large glass. Set aside while you prepare the filling.

To make the filling, prepare the mashed potato flakes according to package directions. Set aside. Heat the olive oil in a skillet over medium heat. Add the onions; cook and stir until soft and transparent. Remove from the heat, and mix in the mashed potatoes.

Place one tablespoon of the pierogi filling onto each circle of dough. Fold circles over and pinch the edges to seal tightly so that no filling will escape while they boil. They can be frozen at this time if you like.

Bring a large pot of water to a boil. Carefully drop several perogies into the water. They are done when they float to the top. Continue the process with remaining perogies. You can also fry the perogies in some butter with onion before serving if you like.

# Mom's Traditional Creamed Onions

## Ingredients

1 cup pearl onions  
4 cups water  
6 tablespoons butter  
6 tablespoons all-purpose flour  
3 cups milk  
salt to taste  
ground black pepper to taste

## Directions

Peel onions, and drop into boiling water. Cook until tender. Drain, reserving liquid. Set onions aside while you make sauce.

Melt butter or margarine in a saucepan over medium heat. Whisk in flour to make a paste. Mix together cooking water and milk. Add milk mixture slowly to the saucepan, stirring constantly, and cook until thickened. Add salt and pepper to taste. Add onions, and transfer to a serving dish.

# Dilly Onion Bread

## Ingredients

3/4 cup water (70 to 80 degrees F)  
1 tablespoon butter or margarine,  
softened  
2 tablespoons sugar  
3 tablespoons dried minced onion  
2 tablespoons dried parsley flakes  
1 tablespoon dill weed  
1 teaspoon salt  
1 garlic clove, minced  
2 cups bread flour  
1/3 cup whole wheat flour  
1 tablespoon nonfat dry milk  
powder  
2 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Ullipaya (Onion) Tomato Chutney

## Ingredients

1 tablespoon cooking oil  
1 teaspoon skinned split black lentils (urad dal)  
1 teaspoon mustard seed  
4 dried red chile peppers  
2 green chile peppers, chopped  
1 pinch asafoetida powder  
1 tablespoon cooking oil  
1/2 onion, chopped  
2 tomatoes, chopped  
salt to taste  
1/4 cup chopped cilantro leaves

## Directions

Heat the oil in a small skillet over medium heat; cook the lentils, mustard seed, and red chile peppers in the hot oil until the seeds start to burst. Remove from heat and add the green chile peppers and asafoetida powder; stir. Allow to cool slightly; grind the mixture to a coarse powder using a mortar and pestle.

Return the skillet to the heat with 1 tablespoon oil; cook the onion in the hot oil until softened, about 5 minutes. Stir the tomatoes into the onion and continue cooking until most of the liquid has evaporated, about 3 minutes. Add the mixture to the lentil mixture; grind until the onions are completely crushed into the mixture. Season with salt; fold the cilantro leaves into the chutney to serve.

# Roasted Sweet Potatoes & Onions

## Ingredients

2 large sweet potatoes, peeled  
and cut in 1-inch chunks  
2 medium Vidalia or other sweet  
onions, cut in 1-inch chunks  
3 tablespoons olive oil  
1/4 cup amaretto liqueur  
1 teaspoon dried thyme  
Salt and freshly ground black  
pepper, to taste  
1/4 cup sliced almonds, toasted

## Directions

Heat oven to 425 degrees F.

Toss first 6 ingredients in a shallow medium-sized baking dish.

Cover; bake 30 minutes. Uncover; bake 20 minutes more. Sprinkle  
with almonds

# Onion Pan-Fried Pork Chops.

## Ingredients

1 (1 ounce) envelope dry onion  
soup mix  
2 pork chops  
1/4 cup all-purpose flour  
1 cup olive oil for frying

## Directions

Before opening the onion soup mix, use your hands to crush the larger bits of onion in the packet. Open the packet, and pour the mix into a shallow bowl. Stir in the flour.

Heat the oil in a heavy skillet over medium heat. The oil is hot enough when a pinch of the flour mixture sizzles when tossed into the oil. Coat pork chops in the onion soup mixture, and shake off the excess. Carefully place in the hot oil. Turn chops over after about 30 seconds to quickly sear both sides. Cook for about 4 minutes per side, or to desired degree of doneness.

# Onion-Apricot Pork Chops

## Ingredients

4 boneless pork loin chops, 1/2 inch thick  
1 tablespoon butter  
1 large onion, sliced and separated into rings  
1/2 cup chopped dried apricots  
1 1/2 cups beef broth  
1/4 cup orange marmalade  
1 teaspoon minced fresh gingerroot  
1 garlic clove, minced  
1 dash ground nutmeg  
1 tablespoon cornstarch  
4 1/2 teaspoons cold water

## Directions

In a large skillet, brown pork chops in butter over medium-high heat. Add the onion and apricots. Combine the broth, marmalade, ginger, garlic and nutmeg; pour into skillet. Bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until meat juices run clear.

Remove chops and keep warm. Combine cornstarch and water until smooth; stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Spoon over pork chops.

# Crisp Onion Squares

## Ingredients

1 (8 ounce) package refrigerated crescent rolls  
1 tablespoon butter  
2 tablespoons dried minced onion  
1/4 teaspoon garlic salt

## Directions

Unroll crescent dough and place on an ungreased baking sheet; seal perforations and press into an 8-in. x 6-in. rectangle. Spread with butter; sprinkle with onion and garlic salt. Bake at 400 degrees F for 10 minutes or until golden brown. Cut into squares.



# Sour Cream and Onion Bread

## Ingredients

3 cups whole wheat flour  
2 tablespoons white sugar  
1 teaspoon salt  
2 tablespoons wheat germ  
(optional)  
2 teaspoons active dry yeast  
1 (1 ounce) package dry onion  
soup mix  
1 cup sour cream  
1/2 cup water

## Directions

Place flour, sugar, salt, wheat germ, yeast, dried soup, sour cream, and water in the pan of the bread machine in the order recommended by the manufacturer. Select the dough cycle, and press start.

Shape dough, and place in a greased loaf pan. Place in a warm spot, and allow to rise until doubled in size.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Cool.

# Sweet and Sour Onions

## Ingredients

4 large onions, peeled and halved  
2 tablespoons distilled white vinegar  
2 teaspoons white sugar  
1 cup dried bread crumbs  
1/2 cup olive oil  
1/4 teaspoon dried sage  
1 teaspoon dried rosemary  
1/4 cup chopped fresh parsley  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Arrange the onions in a 9x13 inch baking pan. Arrange the onions so that the flat side of the onion is facing the ceiling.

In a small mixing bowl mix together the vinegar and sugar. Spoon the mixture onto the flat surface of the onions.

In another mixing bowl combine the breadcrumbs with 1/4 cup oil, sage, rosemary and parsley. Mix the mixture until well combined. Pat the mixture evenly onto the flat side of the onions.

Drizzle the remaining 1/4 cup of oil over the onions and bake for 45 minutes or until the onions are tender when pierced. Let the onions cool at room temperature. Serve with salt and pepper to taste.

# Bacon Onion Breadsticks

## Ingredients

2 tablespoons active dry yeast  
2 cups warm milk (110 to 115 degrees F), divided  
1 teaspoon sugar  
1/2 cup butter or margarine, melted  
1 1/4 teaspoons salt, divided  
5 1/2 cups all-purpose flour  
1 pound sliced bacon, diced  
1 medium onion, chopped  
1/4 teaspoon pepper  
1 egg, beaten  
coarse salt

## Directions

In a mixing bowl, dissolve yeast in 1 cup warm milk. Add sugar; let stand for 5 minutes. Add butter, 1 teaspoon salt and remaining milk; mix well. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Meanwhile, in a skillet, saute bacon and onion until bacon is crisp; drain. Add pepper and remaining salt. Cool completely. Punch dough down. Turn onto a floured surface; knead bacon mixture into dough. Roll dough into a 14-in. square. Brush with egg; sprinkle with coarse salt. Cut dough in half lengthwise and in thirds crosswise. But each section into six strips. Place 2 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool.

# Ham and Onion Pie

## Ingredients

2 cups all-purpose flour  
1 teaspoon salt  
2/3 cup shortening  
4 tablespoons ice water  
1 1/2 cups diced ham  
2 onions, thinly sliced  
1 clove garlic, minced  
1/2 teaspoon salt  
1/8 teaspoon ground black pepper  
1/4 cup butter  
3 baking potatoes, thinly sliced  
3 cups shredded Jarlsberg cheese  
2 eggs  
1/3 cup light cream

## Directions

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse meal. Gradually add water. Blend with fork until mixture forms a ball and leaves the sides of the bowl. Roll out half of the pastry on a lightly floured board to fit a deep dish 9 inch pie plate. Cover and refrigerate. Wrap remaining pastry in plastic wrap. Refrigerate.

Saute the ham, onion, garlic, salt, and pepper in 2 tablespoons butter or margarine until tender. Cool to room temperature.

Saute potatoes in remaining 2 tablespoons butter or margarine until crisp and tender. Season to taste with salt and pepper.

Layer half of the cheese, ham mixture, and potatoes into the prepared crust. Repeat. Blend eggs and cream, and pour two-thirds over potatoes. Roll out remaining pastry on a lightly floured board to cover pie. Brush rim of crust with the egg and cream mixture. Top with second half of pastry. Trim and pinch edges to seal. Flute. Brush the top with remaining egg mixture, and trim with the pastry trimmings.

Bake at 350 degrees F ( 175 degrees C) for 45 minutes, or until pie is golden.

# Mongolian Beef and Spring Onions

## Ingredients

2 teaspoons vegetable oil  
1 tablespoon finely chopped garlic  
1/2 teaspoon grated fresh ginger root  
1/2 cup soy sauce  
1/2 cup water  
2/3 cup dark brown sugar  
1 pound beef flank steak, sliced  
1/4 inch thick on the diagonal  
1/4 cup cornstarch  
1 cup vegetable oil for frying  
2 bunches green onions, cut in 2-inch lengths

## Directions

Heat 2 teaspoons of vegetable oil in a saucepan over medium heat, and cook and stir the garlic and ginger until they release their fragrance, about 30 seconds. Pour in the soy sauce, water, and brown sugar. Raise the heat to medium-high, and stir 4 minutes, until the sugar has dissolved and the sauce boils and slightly thickens. Remove sauce from the heat, and set aside.

Place the sliced beef into a bowl, and stir the cornstarch into the beef, coating it thoroughly. Allow the beef and cornstarch to sit until most of the juices from the meat have been absorbed by the cornstarch, about 10 minutes.

Heat the vegetable oil in a deep-sided skillet or wok to 375 degrees F (190 degrees C).

Shake excess cornstarch from the beef slices, and drop them into the hot oil, a few at a time. Stir briefly, and fry until the edges become crisp and start to brown, about 2 minutes. Remove the beef from the oil with a large slotted spoon, and allow to drain on paper towels to remove excess oil.

Pour the oil out of the skillet or wok, and return the pan to medium heat. Return the beef slices to the pan, stir briefly, and pour in the reserved sauce. Stir once or twice to combine, and add the green onions. Bring the mixture to a boil, and cook until the onions have softened and turned bright green, about 2 minutes.

# French Onion Soup

## Ingredients

1 tablespoon vegetable oil  
3/4 pound onion, halved and thinly sliced\*  
1/4 teaspoon sugar  
2 tablespoons all-purpose flour  
3 1/2 cups Swanson® Beef Broth (regular, Lower Sodium or Certified Organic)  
1/4 cup dry white wine or vermouth  
4 slices French bread, toasted\*\*  
1/2 cup shredded Swiss cheese

## Directions

Heat oil in saucepot. Add onions. Cover and cook over low heat 15 minutes. Uncover.

Add sugar and cook over medium heat 15 minutes or until onions are golden.

Add flour and cook and stir 1 minute. Add broth and wine. Heat to a boil. Cook over low heat 10 minutes.

Divide soup among 4 bowls. Top each with bread and cheese.

# Honey and Onion Mustard Sauce

## Ingredients

1/2 cup spicy brown mustard  
1 cup honey  
1 1/2 cups mayonnaise  
2 tablespoons lemon juice  
1 tablespoon onion powder  
1/4 cup finely chopped green onion (optional)

## Directions

In a medium bowl, stir together the mustard, honey, mayonnaise, lemon juice and onion powder. For best results, use an electric hand mixer, but do not whip. Stir in green onion. Use immediately, or refrigerate until needed.

# Onion French Bread

## Ingredients

5 cups all-purpose flour  
1 envelope onion soup mix  
2 (.25 ounce) packages active dry yeast  
3 tablespoons sugar  
2 teaspoons salt  
2 cups warm water (120 to 130 degrees F)  
2 tablespoons shortening  
1 egg white  
1 tablespoon water

## Directions

In a mixing bowl, combine 2 cups flour, soup mix, yeast, sugar and salt; add warm water and shortening. Beat on medium speed for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 3 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; knead 4-5 times. Divide in half. Roll each portion into a 14-in.x 6-in. rectangle. Roll up, jelly-roll style, starting with a long side; pinch edges and ends to seal. Place seam side down on a greased baking sheet. Beat egg white and water; brush over loaves. Cover with plastic wrap that has been sprayed with nonstick cooking spray; let rise until doubled, about 30-40 minutes. With a sharp knife, make four shallow diagonal cuts across the top. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack.



# Onion Cucumber Salad

## Ingredients

7 medium cucumbers, sliced  
1 small onion, sliced  
1 green pepper, cut into thin rings  
2 tablespoons salt  
1 tablespoon celery seed  
2 cups sugar  
1 cup white vinegar

## Directions

In a large serving bowl, combine the cucumbers, onion and green pepper. Sprinkle with salt and celery seed. Combine the sugar and vinegar; pour over cucumber mixture. Cover and refrigerate for at least 8 hours. Serve with a slotted spoon.

# Grilled Onion Bloom

## Ingredients

1 large sweet onion  
1 tablespoon minced fresh thyme  
or oregano  
2 teaspoons minced fresh  
rosemary  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 tablespoon butter, melted

## Directions

With a sharp knife, slice 1/2 in. off the top of the onion; peel onion. Cut into 12-16 wedges to within 1/2 in. of root end.

Place onion on a double thickness of heavy-duty foil (about 12 in. square). Open wedges slightly; sprinkle with thyme, rosemary, salt and pepper. Drizzle with butter. Fold foil around onion and seal tightly. Grill, covered, over medium heat for 30-35 minutes or until tender.

# Olive, Anchovy and Onion Pie

## Ingredients

1 cup all-purpose flour  
1/4 teaspoon salt  
1/4 cup butter, softened  
5 fresh basil leaves, chopped  
3 tablespoons olive oil  
2 tablespoons water

1 red onion, chopped  
1 tomato, chopped  
8 anchovy fillets, chopped  
8 pitted green olives, chopped  
6 fresh mushrooms, chopped  
4 ounces goat cheese  
salt and pepper to taste

## Directions

In a medium bowl, stir together the flour, salt and basil leaves. Mix in the butter, olive oil and water until it becomes a smooth dough. Cover and refrigerate for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter an 8 inch pie plate. Press the dough into the bottom and up the sides of the dish until it is about 1/4 inch or 1/2 centimeter thick. Bake for about 8 minutes in the preheated oven, until just starting to brown.

Make a layer of mushrooms and onion in the bottom of the pie crust. Top with a layer of tomatoes, olives and anchovies. Dot with goat cheese.

Return to the preheated oven, and bake for 10 minutes, or until golden brown.

# Fried Tomato, Onion, and Mushroom Ragout

## Ingredients

2 tablespoons olive oil  
1 cup chopped onion  
4 tomatoes, cut into wedges  
2 cups sliced white mushrooms  
1/4 cup chopped fresh basil  
salt and black pepper to taste

## Directions

Heat the olive oil in a large skillet over medium heat, and cook and stir the onion for about 5 minutes, until translucent. Add the tomato wedges and mushrooms, and simmer, stirring occasionally, for about 20 minutes, until the tomatoes and mushrooms are cooked through and the sauce is reduced and thickened.

Sprinkle on the basil, salt and pepper, and stir to combine.

# Caramelized Onion and Blue Cheese Orzo

## Ingredients

1 pound uncooked orzo pasta  
2 tablespoons butter  
3 tablespoons olive oil  
4 onions, sliced  
6 1/2 ounces blue cheese,  
crumbled  
3 1/2 ounces mascarpone cheese  
2 cups shredded spinach  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat butter and oil in a large skillet over low heat. Cook onion in this mixture until golden brown, 20 to 30 minutes. Remove from pan with a spoon and drain on paper towels.

In a large bowl, combine blue cheese, mascarpone and onion and mix well. Toss cheese mixture with spinach and pasta, season with salt and pepper and serve.

# Baked Brie with Caramelized Onions

## Ingredients

1 head garlic  
1/4 cup butter  
1 yellow onion, sliced  
1 Granny Smith apple - peeled, cored and sliced  
1 (8 ounce) wedge Brie cheese  
1 sheet frozen puff pastry, thawed  
1 tablespoon melted butter

## Directions

Preheat oven to 400 degrees F (205 degrees C). Place garlic on a baking sheet, and drizzle with olive oil. Roast for 15 to 20 minutes, or until soft. Set aside.

Meanwhile, melt 1/4 cup butter in a skillet over medium heat. Cook and stir onion and apple in butter until tender and browned. Set aside.

Arrange brie on top of thawed puff pastry. Top the cheese with the apple and onion mixture. Fold puff pastry over the cheese, and pinch closed. Brush with melted butter.

Bake about 20 to 25 minutes, or until golden brown. Serve warm. Garnish with whole cloves of roasted garlic.

# Easy Bacon, Onion and Cheese Stuffed Burgers

## Ingredients

3 pounds ground beef  
1/4 teaspoon salt  
1/2 teaspoon ground black pepper  
3 tablespoons barbeque sauce  
1/2 teaspoon garlic powder  
1/2 pound bacon, cut into 1/4 inch pieces  
1 medium onion, finely chopped  
3/4 cup shredded Cheddar cheese  
6 hamburger buns, split

## Directions

In a large mixing bowl, mix together the ground beef, salt, black pepper, barbeque sauce and garlic powder using your hands. Taking a small handful at a time (approximately 1/4 pound), shape into 12 patties. Lay patties out on a cookie sheet and cover with plastic wrap; place patties in the refrigerator.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown, about 5 minutes. Remove bacon from skillet with a slotted spoon and drain on paper towels. Turn the heat down to medium and pan fry the onions in the remaining bacon drippings until soft and translucent and just beginning to brown. Mix together onions and bacon in a small bowl.

Prepare a grill or large skillet for medium heat.

As the grill heats, pull beef patties out of the refrigerator; top 6 of the patties with 1- 1/2 tablespoons of the bacon and onion mixture each, and sprinkle with shredded cheese. Top each with one of the remaining patties and press the edges together to seal.

Grill or pan fry the stuffed and sealed patties until cooked through, 2 to 3 minutes per side. Serve on hamburger buns with condiments of your choice.

# Pineapple-Green Onion Salsa with Cook's Ham

## Ingredients

1 (2 pound) Cook's® brand Bone-in Ham Steaks  
2 cups fresh ripe pineapple, trimmed, cored and chopped into 3/8-inch to 1/2-inch chunks  
1/4 cup fresh lemon juice, with pulp  
1 green onion, minced  
1/2 red bell pepper, cored and minced, 1/8-inch to 1/4-inch  
1 teaspoon lemon zest, finely minced  
3 dashes Tabasco sauce  
3/4 teaspoon kosher salt  
2 tablespoons brown sugar  
1/4 teaspoon dry mustard  
1 pinch ground cloves

## Directions

Prepare charcoal or gas grill. Place ham steaks on grill over medium-high heat. Grill ham steaks 3 to 5 minutes per side, turning once.

Mix together all ingredients for salsa.

Serve Ham Steak with a side of Pineapple-Green Onion Salsa.



# Roasted Red Onions Stuffed With Mascarpone

## Ingredients

4 large red onions, unpeeled  
1 cup mascarpone cheese  
4 cloves garlic, minced  
1 shallot, diced  
1 teaspoon minced fresh thyme

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Cut both ends off onions and place onto a baking sheet. Roast in preheated oven until centers are soft, about 15 minutes. Remove, and let onions cool.

Reduce heat to 350 degrees F (175 degrees C).

Peel onions and remove center core leaving 1/2 inch outer shell intact. Mince the center flesh and place in a bowl. Combine with mascarpone cheese, garlic, shallot, and thyme. Fill onion shells with cheese mixture and replace onto baking sheet.

Bake until the surface of the cheese bubbles, about 10 minutes. Serve hot.

# Glazed Pearl Onions with Raisins and Almonds

## Ingredients

2 pounds pearl onions  
1 cup dry sherry  
1/2 cup raisins  
1/4 cup honey  
1/4 cup water  
2 tablespoons butter  
1 teaspoon chopped fresh thyme  
2/3 cup toasted slivered almonds  
4 teaspoons red wine vinegar  
salt to taste  
ground black pepper to taste

## Directions

Bring a pot of salted water to a boil. Add onions, and cook 3 minutes to loosen skins. Drain, and cool slightly. Cut root ends from onions. Squeeze onions at stem end (onions will slip out of skins).

Combine pearl onions, sherry, raisins, honey, water, butter or margarine, and thyme in a heavy large skillet. Bring to a boil over medium-high heat. Reduce heat to very low, and cover. Simmer until liquid evaporates and onions begin to caramelize, stirring often, about 45 minutes. Season with salt and pepper. Remove from heat. Can be prepared 6 hours ahead. Let stand at room temperature. Rewarm over low heat before continuing.

Stir almonds and vinegar into onions. Add a few teaspoons of water if mixture is too dry. Serve warm.

# Beef and Onion Stew

## Ingredients

1 1/2 pounds beef stew meat  
all-purpose flour  
1/4 cup butter or margarine  
3 cups diced onion  
1 garlic clove, minced  
1 1/2 cups beef broth  
2 tablespoons cider vinegar  
1 tablespoon tomato paste  
1 bay leaf  
1 1/2 teaspoons salt  
1 teaspoon lemon-pepper  
seasoning  
1/2 teaspoon dried thyme  
cooked rice or noodles

## Directions

Dredge meat in flour; brown in butter in a Dutch oven. Add the onion and garlic; cook, stirring occasionally, for 10 minutes. Add broth, vinegar, tomato paste and seasonings. Cover and simmer for 1-1/2 to 2 hours or until meat is tender. Serve over rice or noodles.

# Peter's Baked Stuffed Onions

## Ingredients

1/2 cup uncooked white rice  
6 large Vidalia onions  
3/4 pound ground spicy pork sausage  
1/4 cup chopped green bell pepper  
1 egg, beaten  
1 (8 ounce) package cream cheese, softened  
1/2 teaspoon dried oregano  
2 tablespoons chopped fresh parsley  
2 tablespoons butter, melted  
1/2 teaspoon paprika

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking dish.

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, bring a large pot of salted water to a boil. Peel onions and slice off the tops; boil for 12 to 15 minutes, or until tender but not mushy. Drain, cool and remove the centers, leaving the shell intact. Chop onion centers and reserve 1/2 cup.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside, reserving drippings. Saute green pepper and 1/2 cup chopped onion in sausage drippings.

In a large bowl combine green pepper, onion, sausage, egg, 1 cup cooked rice, cream cheese, oregano and parsley. Spoon mixture into onion shells and place in prepared dish. Combine melted butter and paprika; brush tops of onions.

Cover and bake in preheated oven for 15 minutes. Uncover, and bake an additional 5 minutes.

# Creamed Onions I

## Ingredients

2 tablespoons butter, softened  
2 tablespoons all-purpose flour  
1 cup milk  
salt and pepper to taste

20 ounces pearl onions  
50 buttery round crackers,  
crumbled  
2 tablespoons butter, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare the sauce by whisking together and cooking the butter, flour, milk, salt and pepper. Cook until smooth.

Place onions in a 2 quart casserole dish, pour in white sauce.

In a saute pan, melt 2 tablespoons butter and toast cracker crumbs until golden. Sprinkle over onions. Bake 20 minutes or until steaming hot.

# Crispy Bacon and Sweet Onion Omelet

## Ingredients

4 strips bacon  
1 teaspoon butter  
1/2 sweet onion, diced  
3 jumbo eggs  
2 tablespoons water  
1/4 cup shredded sharp Cheddar cheese  
1 slice process American cheese, diced  
1/8 teaspoon salt  
1/8 teaspoon crushed red pepper flakes

## Directions

Cook bacon in a skillet over medium-high heat until crisp. Remove with a slotted spoon to paper towels to drain and cool; crumble the bacon and set aside.

Melt the butter in a skillet over medium heat. Cook and stir the onions in the butter until tender, about 10 minutes.

Prepare a 10-inch non-stick skillet with cooking spray and place over a cold burner. Whisk together the eggs and water; pour the egg mixture into the cold skillet. Cover and turn the burner on for medium-low heat. Cook until steam begins to vent from the skillet. Remove the lid. Sprinkle the crumbled bacon, Cheddar cheese, American cheese, salt, and red pepper over the eggs. Spread the onions over the eggs. Gently swirl the skillet in a circular motion to release the omelet and slide it onto a plate. Fold the omelet in half. Allow the cheese to melt, about 2 minutes.

# Onion Soup Gratinee

## Ingredients

6 tablespoons olive oil  
4 medium yellow onions, sliced  
1/4 inch thick  
1 tablespoon unsalted butter  
1 clove garlic, thinly sliced  
4 sprigs fresh thyme  
1 bay leaf  
salt to taste  
1/4 teaspoon ground white  
pepper  
3/4 cup dry white wine  
2 quarts chicken stock  
1/2 cup port wine  
6 slices French bread  
2 cups shredded Gruyere cheese

## Directions

Heat the olive oil in a heavy pot over medium heat. Add the onions; cook and stir until golden brown, about 30 minutes.

Add butter, garlic, thyme, bay leaf, salt, and white pepper. Cook and stir for about 10 minutes. Increase the heat to high, and stir in the white wine. Bring to a boil, and cook until wine has reduced by half, 3 to 5 minutes. Pour in the chicken stock, and simmer over medium heat for 45 minutes.

Preheat the oven's broiler. Remove the thyme sprigs and bay leaf from the soup, and stir in the port wine. Ladle soup into 6 crocks or heat proof bowls, top each with a slice of bread, and a generous helping of Gruyere cheese. Place the bowls on a baking sheet for ease in handling.

Place under the broiler for 2 to 3 minutes, until the bread and cheese are toasted and bubbly. Serve immediately.

# Beets with Onion and Cumin

## Ingredients

2 tablespoons canola oil  
1 small onion, chopped  
1 clove garlic, minced  
1 1/2 teaspoons cumin seed  
2 tablespoons all-purpose flour  
5 medium beets, peeled and quartered  
2 tomatoes - peeled, seeded and chopped  
1 1/2 cups water  
1 teaspoon salt

## Directions

Heat a medium saucepan over medium-high heat. Pour in oil and saute onion and garlic until translucent. Mix in cumin seed and saute an additional 2 minutes. Sprinkle in flour and saute 1 minute more.

Stir in beets, tomatoes, water, and salt. Reduce heat to low, cover pan with lid, and allow to simmer 30 to 45 minutes, until beets are tender.



# Cheesy Onion Quick Bread

## Ingredients

1 medium onion, chopped  
1 teaspoon olive oil  
1 1/2 cups reduced-fat  
biscuit/baking mix  
1 egg, lightly beaten  
1/2 cup fat-free milk  
1 cup shredded reduced-fat  
Cheddar cheese, divided  
2 teaspoons poppy seeds  
1 tablespoon butter or stick  
margarine

## Directions

In a small nonstick skillet, saute onion in oil until tender; set aside. Place biscuit mix in a bowl. Combine egg and milk; mix well. Stir into the biscuit mix just until moistened. Stir in the onion mixture, 1/2 cup cheese and poppy seeds.

Transfer to an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Sprinkle with the remaining cheese. Drizzle with butter. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean and loaf is golden brown. Cool for 10 minutes before removing from pan to a wire rack. Store in the refrigerator.

# Candie's Easy Potato and Onion Dish

## Ingredients

8 potatoes, sliced  
2 large sweet onions, sliced  
1/2 cup butter, sliced  
1 tablespoon dried parsley  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch casserole dish, mix the potatoes, onions, butter, and parsley. Season with salt and pepper.

Bake covered in the preheated oven for 45 minutes, stirring occasionally, or until potatoes are tender.

# Mushroom Onion Matzo Kugel

## Ingredients

3 cups matzo farfel  
2 onions, chopped  
1 pound mushrooms, chopped  
2 tablespoons vegetable oil  
salt and pepper to taste  
1 pinch garlic powder  
1 teaspoon dried dill weed

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.

Place farfel in a colander and pour boiling water over it.

In a large skillet, saute onions and mushrooms in vegetable oil. Stir in salt and pepper, garlic powder, and dill. Remove from heat and stir farfel into the skillet.

Bake at 350 degrees F (175 degrees C) for 1 hour.

# Buttery Carrots 'n' Onions

## Ingredients

1 pound carrots, cut into 1/4 inch thick slices  
1 1/4 cups water, divided  
1 teaspoon chicken bouillon granules  
3 medium onions, sliced, separated into rings  
2 tablespoons butter or margarine  
1 tablespoon all-purpose flour  
1 teaspoon salt  
1 teaspoon honey  
1/4 teaspoon sugar  
Dash pepper

## Directions

In a saucepan, combine carrots, 1/2 cup water and bouillon. Bring to a boil. Reduce heat; cover and cook for 5 minutes or until carrots are crisp-tender. Drain, reserving cooking liquid. Set carrots aside and keep warm.

In a large skillet, saute onions in butter for 10 minutes. Sprinkle with flour; stir until blended. Stir in the salt, honey, sugar, pepper and reserved cooking liquid until blended. Add remaining water; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Stir in carrots; heat through.

# Onion Herb Bread

## Ingredients

1 (.25 ounce) package active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1/2 cup warm milk (110 to 115 degrees F)  
1 tablespoon butter  
1 tablespoon sugar  
1 teaspoon dried rosemary, crushed  
1/2 teaspoon salt  
1/2 teaspoon dill weed  
1/2 teaspoon garlic powder  
1/4 cup finely chopped onion  
2 1/4 cups all-purpose flour, divided

## Directions

In a large mixing bowl, dissolve yeast in water. Add the milk, butter, sugar, rosemary, salt, dill, garlic powder, onion and 1 cup of flour. Beat until smooth. Add the remaining flour and stir for about 1 minute.

Transfer to a greased bowl. Cover and let rise in a warm place until doubled, about 30 minutes.

Stir the batter down, about 25 strokes. Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Cover and let rise until almost doubled, about 15 minutes.

Bake at 375 degrees F for 40-45 minutes. Remove from pan to a wire rack. Serve warm.

# Onion Rye Appetizers

## Ingredients

1 (2.8 ounce) can French-fried onions, crushed  
3/4 cup crumbled cooked bacon  
1/2 cup mayonnaise or salad dressing  
3 cups shredded Swiss cheese  
1 (14 ounce) jar pizza sauce  
1 (16 ounce) package snack rye bread

## Directions

In a bowl, combine the onions, bacon, mayonnaise and Swiss cheese. Spread about 1 teaspoon of pizza sauce on each slice of bread. Top with about 1 tablespoon of the cheese mixture. Cover and freeze in a single layer for up to 2 months, or bake on an ungreased baking sheet at 350 degrees F for 12-14 minutes or until heated through and cheese is melted. To use frozen appetizers: Place on an ungreased baking sheet. Bake at 350 degrees F for 14-16 minutes or until heated through and cheese is melted.

# Onion Poppy Seed Ring

## Ingredients

1 (.25 ounce) package instant yeast  
3 3/4 cups bread flour, divided  
3/4 cup warm water  
2 eggs  
1/2 cup vegetable oil  
1/4 cup white sugar  
1 1/2 teaspoons salt  
3/4 cup chopped onion  
1/3 cup poppy seeds, plus more for garnish  
1/4 teaspoon salt  
1 tablespoon all-purpose flour  
3 tablespoons melted butter  
1 egg  
1 pinch salt

## Directions

Whisk together the yeast and 3/4 cup of bread flour. Sprinkle the yeast mixture over warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Combine the yeast mixture with 2 eggs, vegetable oil, sugar, and 1 1/2 teaspoon of salt in a large mixing bowl; stir well to combine. Stir in half of the remaining bread flour until no dry spots remain. Stir in the remaining bread flour, a 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 2 hours.

Line and generously grease a baking sheet. Set aside. Mix onion, poppy seeds, 1/4 teaspoon salt, all-purpose flour, and butter together in a bowl. Divide onion mixture into 2 equal portions. Set aside. Divide dough into 2 equal portions. Roll each portion into approximately 30x4 inch strips. Spoon the onion mixture down the center of each strip lengthwise. Begin pulling the edges of the dough up to wrap around the filling, pinching the edges to close securely.

Arrange the strands side by side, seam side down. Beginning in the middle of each strand, braid the strands together by crisscrossing each side, making sure to keep the seam side down. Once both sides are braided, pinch the edges together to form a ring. Place the ring on the prepared baking sheet and cover with plastic wrap. Allow ring to rise until tripled in volume, about 1 1/2 hours.

Preheat an oven to 325 degrees F (165 degrees C). Arrange the oven rack to the lowest position. Beat 1 egg and 1 pinch of salt together in a bowl. Brush the braided ring with the egg mixture. Sprinkle with additional poppy seeds, if desired.

Bake in preheated oven until the top is golden brown and the bottom of the loaf sounds hollow when tapped, turning the pan around half way through so the ring browns evenly, 45 to 50 minutes.

# French Onion Casserole

## Ingredients

1 pound lean ground beef  
1 cup uncooked white rice  
1 (10.5 ounce) can condensed  
French onion soup  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1/2 cup chopped celery  
1/2 cup chopped green onions  
1/2 cup chopped green bell  
pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, combine the ground beef, rice, French onion soup, cream of mushroom soup, celery, green onions and green bell pepper. Mix all together well.

Cover and bake at 350 degrees F (175 degrees C) for 1 hour.



# Creamed Spinach with Onions and Bacon

## Ingredients

4 slices bacon (optional)  
4 tablespoons butter, divided  
1 medium onion, chopped  
2 (10 ounce) packages frozen  
chopped spinach, thawed and  
squeezed dry  
2 tablespoons all-purpose flour  
1/2 teaspoon garlic powder  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
1 cup milk

## Directions

Wrap bacon in a paper towel, and set on a plate. Cook the bacon in the microwave oven until crisp, about 1 minute per slice.

Melt 1 tablespoon of butter in a large skillet over medium heat. Add the onion; cook and stir until transparent. Add the spinach and cook, stirring frequently, until most of the liquid has evaporated.

In a separate skillet, melt the remaining butter over medium heat. Sprinkle the flour over the butter and whisk in using a fork until smooth. Season with garlic powder, salt and pepper; cook and stir until thick. Gradually stir in the milk so that no lumps form, and simmer until thickened. Add the spinach mixture to the cream sauce, and mix until coated. Crumble bacon over the top and serve.

# Vidalia Onion Tart

## Ingredients

3 tablespoons butter  
1 large Vidalia onion, diced  
1/2 cup sour cream  
1 (12 fluid ounce) can evaporated milk  
1 packet dry leek soup mix  
3 eggs  
1 1/2 cups shredded Monterey Jack cheese  
1 (9 inch) deep dish frozen pie crust

## Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large heavy skillet, saute butter and diced Vidalia onion. Cook until lightly caramelized. Remove from heat and whisk in sour cream. Slowly whisk in evaporated milk. Whisk in dry soup mix until completely incorporated. Whisk in eggs. Mix in the shredded cheese until blended. Spoon mixture into an unbaked pastry. Place pie on a cookie sheet and place into oven.

Bake in preheated oven 40 to 45 minutes; or until a knife inserted comes out clean. Let stand 10 to 15 minutes.

# Baked Onion Rings

## Ingredients

- 1 pound sweet onions
- 3 egg whites
- 1 cup dry bread crumbs
- 2 teaspoons dried thyme
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/4 teaspoon pepper

## Directions

Cut onions into 1/2-in. slices; separate into rings and place in a bowl. Cover with ice water; soak for 30 minutes. Drain.

In a small mixing bowl, beat the egg whites until foamy. In another bowl, combine the bread crumbs, thyme, salt, paprika and pepper. Divide the crumb mixture among three large resealable plastic bags. Dip a third of the onions in the egg whites; add a few rings at a time to crumb mixture and shake to coat. Place on a baking sheet coated with nonstick cooking spray.

Repeat with remaining onions and crumb mixture. Bake at 400 degrees F for 20 minutes or until lightly browned and crisp.

# Sausage, Pepper, and Onion Sandwiches

## Ingredients

5 pounds Italian sausage links  
2 (28 ounce) cans whole peeled tomatoes  
1 (28 ounce) can crushed tomatoes  
1 (29 ounce) can tomato sauce  
1/4 cup grated Parmesan cheese  
1 tablespoon garlic powder  
1 tablespoon Italian seasoning  
1 tablespoon white sugar  
1 tablespoon onion powder  
4 large green bell peppers, thickly sliced  
3 large onions, thickly sliced  
25 (6 inch) Italian-style hoagie buns

## Directions

Cut the sausages apart into individual links if necessary, place the sausage links into a large skillet over medium heat, and brown them on all sides. Set the sausages aside, reserving the pan drippings.

Pour the whole tomatoes, crushed tomatoes, and tomato sauce into a large saucepan with a lid; stir in the grated Parmesan cheese, garlic powder, Italian seasoning, sugar, and onion powder. Bring the mixture to a boil; add the cooked sausages, pan drippings, green peppers, and onions. Reduce heat to low, cover, and simmer until the vegetables are very tender and the sauce has thickened, about 6 hours. Serve on Italian hoagie buns.

# Onion Cheese Bread

## Ingredients

1 cup chopped onion  
4 teaspoons vegetable oil  
3 cups biscuit/baking mix  
2 eggs  
1 cup milk  
1 1/2 cups shredded Cheddar cheese, divided  
6 teaspoons dried parsley flakes, divided  
2 tablespoons butter or margarine, melted

## Directions

In a skillet, saute onion in oil until tender. Place biscuit mix in a bowl. Combine eggs and milk; stir into biscuit mix just until combined. Stir in the onion, 1 cup of cheese and 4 teaspoons of parsley. Spread the batter into two greased 8-in. round baking pans. Sprinkle with remaining cheese and parsley. Drizzle with butter. Bake at 400 degrees F for 15-20 minutes or until cheese is melted and top of bread is lightly browned.

# Apple and Onion Dressing

## Ingredients

7 cups soft bread cubes  
1 cup raisins  
3/4 cup butter  
1 cup chopped onion  
1 cup chopped celery  
1 clove garlic, minced  
3 cups chopped Granny Smith apple  
1/4 cup chopped fresh parsley  
1 1/2 teaspoons salt  
1/4 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Cover raisins with boiling water and let sit for 5 minutes. Drain well then toss them with the bread cubes.

In a skillet melt the butter and saute the onions, garlic, and celery for about 4 to 5 minutes. Stir the sauteed onions into the bread cube mixture. Add the diced apples, parsley, salt and paprika and stir carefully. Place stuffing mix in the prepared dish or you can alternately place it in a large roaster with your favorite uncooked meat (pork chops, turkey, chicken, etc.).

Bake the dressing at 350 degrees F (175 degrees C) for 30 to 40 minutes. If you are baking the dressing with meat cook it until the meat is completely done all the way through.

# Onion Cheese Custard Bread

## Ingredients

3/4 cup chopped onion  
1 tablespoon vegetable oil  
1 1/2 cups buttermilk  
1 egg, lightly beaten  
1 1/2 cups biscuit/baking mix  
1 cup shredded sharp Cheddar cheese, divided  
2 teaspoons poppy seeds  
2 tablespoons butter or margarine, melted

## Directions

In a skillet, saute onion in oil until golden brown, about 7 minutes. Set aside to cool. In a bowl, combine buttermilk and egg. Stir in biscuit mix, onion and 1/2 cup cheese. Pour into a greased 9-in. round baking pan. Sprinkle with poppy seeds and remaining cheese. Drizzle with butter. Bake at 400 degrees F for 30-35 minutes or until golden brown. Cool slightly. Cut into wedges.

# French Onion Soup with Celeriac

## Ingredients

1 head garlic  
1 teaspoon olive oil  
salt to taste  
1/2 cup butter, softened  
2 tablespoons olive oil  
2 tablespoons butter, melted  
3 large sweet onions, chopped  
1 celeriac (celery root), chopped  
2 cups beef broth  
1 cup dry red wine  
2 cups vegetable broth  
1 head garlic cloves, chopped  
2 teaspoons paprika  
2 tablespoons dried parsley  
Cajun seasoning to taste  
salt and pepper to taste  
1 loaf French bread, toasted and sliced  
1 cup shredded Swiss cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C). Slice the top off the whole head of garlic, sprinkle with 1 teaspoon olive oil, and season with salt. Wrap loosely in foil, and bake 45 minutes, or until the cloves are very soft. Squeeze the cloves into a small bowl, and mix with the 1/2 cup softened butter.

Heat 2 tablespoons olive oil in a large pot over medium heat. Melt 2 tablespoons butter in the pot, and blend with the oil. Stir in the onions and celery root, and saute until the onions are lightly browned. Reduce heat to medium low, and mix in the beef broth, wine, and vegetable broth. Mix in the chopped garlic, and season with paprika, parsley, Cajun seasoning, salt, and pepper. Simmer, stirring occasionally, for 1 hour.

Preheat the oven broiler.

Spread the toasted bread slices with the garlic butter. Ladle the soup into oven safe bowls, and place the bowls on a baking sheet. Reserving remaining bread, place one slice of toasted bread on top of the soup in each bowl, and sprinkle with Swiss cheese.

Broil soup 5 minutes in the preheated oven, until the Swiss cheese is melted. Cool for about 2 minutes before serving warm with remaining garlic bread.



# Onion Sauce

## Ingredients

2 tablespoons butter  
3 medium onions, coarsely  
chopped  
1 teaspoon white sugar  
1/2 teaspoon paprika  
1 tablespoon white vinegar  
1 cup chicken broth  
1 slice dark rye bread, torn into  
pieces  
salt and pepper to taste

## Directions

Melt the butter in a large skillet over medium heat. Add onions, cook and stir until lightly browned. Sprinkle in the sugar, and continue cooking until onions are deep golden brown, about 10 minutes. Stir in the chicken broth and vinegar and season with paprika. Mix in the bread until dissolved. Bring to a boil, then simmer over low heat for 3 minutes.

Transfer the mixture to a blender or food processor, and blend until smooth. Serve with pork or beef.

# Cheesy Sauteed Onion Burgers

## Ingredients

3/4 cup very thinly sliced sweet onion  
1 tablespoon margarine  
1/2 teaspoon caraway seeds (optional)  
4 Morningstar Farms® Grillers® Prime Veggie Burgers or Grillers® Vegan Burgers  
1 tablespoon brown mustard or Dijon mustard  
2 ounces thinly sliced Gruyere cheese, Swiss cheese, or soy cheese

## Directions

Cook onion in hot margarine in nonstick frypan over medium-low heat, stirring frequently, for 14 to 18 minutes or until lightly browned. Stir in caraway seed, if desired.

Meanwhile, place patties on baking sheet. Bake at 350F for 8 minutes. Turn patties. Bake 7 minutes more. Spread mustard on top of patties. Top with cheese. Bake for 1 to 2 minutes more or until cheese melts.

Spoon onion over top of patties.

**ON THE GRILL:** Preheat grill. Use a food thermometer to be sure patties reach minimum internal temperature of 160 degrees F.

# Onion Tarragon Shrimp

## Ingredients

2 medium onions, finely chopped  
4 garlic cloves, minced  
2 tablespoons olive oil  
2 tablespoons minced fresh tarragon  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 pounds uncooked medium shrimp, peeled and deveined  
2 tablespoons lemon juice

## Directions

In a large nonstick skillet, saute onions and garlic in oil until tender. Add the tarragon, salt and pepper; saute 1 minute longer. Transfer to a large bowl and let cool. Add shrimp and lemon juice to onion mixture; let stand for 30 minutes.

Place shrimp on a foil-lined broiler pan; spoon onion mixture over shrimp. Broil 3-4 in. from the heat for 3-4 minutes or until shrimp turn pink and topping is browned.

# Orange and Onion Salad

## Ingredients

6 large oranges  
3 tablespoons red wine vinegar  
6 tablespoons olive oil  
1 teaspoon dried oregano  
1 red onion, thinly sliced  
1 cup black olives  
1/4 cup chopped fresh chives  
ground black pepper to taste

## Directions

Peel the oranges and cut each one into 4 or 5 crosswise slices. Transfer them to a shallow serving dish and sprinkle them with the vinegar, olive oil, and oregano. Toss gently, cover, and refrigerate for 30 minutes.

Toss the oranges again, arrange the sliced onion and black olives over them decoratively, sprinkle with chives and grind on fresh pepper.

# Three-Onion Pie with Feta or Goat Cheese

## Ingredients

2 tablespoons vegetable oil  
1 yellow onion, chopped  
1 red onion, chopped  
2 tablespoons dry white wine  
2 leeks, bulb only, sliced into rings  
2 eggs, beaten  
3 tablespoons chopped fresh parsley  
1 tablespoon chopped fresh dill weed  
1 tablespoon chopped fresh tarragon  
1/2 cup crumbled feta cheese  
1 plum tomatoes, thinly sliced  
1 cup fine bread crumbs  
ground black pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet. Add the yellow and red onions, and saute over moderate heat for 5 minutes. Stir in the wine, then add the leeks. Saute for another 15 minutes, stirring frequently, or until the onions are golden and the leeks are limp. Remove from heat.

In a mixing bowl, combine the beaten eggs with dill, tarragon, feta cheese, pepper, and 2 tablespoons parsley. Stir in the onion mixture.

Oil a 10 inch tart pan, and line the bottom generously with bread crumbs. Pour in the onion mixture. Ring the outside edge of the pie with tomato slices, and sprinkle the remaining 1 tablespoon parsley in the center. Sprinkle a light layer of bread crumbs over the entire top.

Bake for 40 to 45 minutes, or until the mixture is set and the top is golden. Let stand for 10 minutes, then cut into wedges and serve.

# Savory Onion Corn Bread

## Ingredients

1 medium sweet onion, chopped  
1/4 cup butter or margarine  
1 egg  
1 cup cream-style corn  
1/3 cup milk  
2 drops hot pepper sauce  
1 (8.5 ounce) package corn  
bread/muffin mix  
1 cup sour cream  
1 cup shredded Cheddar cheese,  
divided  
1/4 teaspoon salt  
1/4 teaspoon dill weed

## Directions

In a skillet, saute onion in butter until tender; set aside. In a bowl, combine egg, corn, milk and hot pepper sauce; stir in muffin mix just until moistened. Pour into a greased 8-in. square baking pan. Combine sour cream, 1/2 cup cheese, salt, dill and sauteed onion; spoon over batter. Sprinkle with remaining cheese. Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

# Vidalia Onion Custard Bread

## Ingredients

1 large Vidalia or sweet onion,  
halved and sliced  
3 tablespoons butter, divided  
1 3/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1 1/4 cups milk  
3/4 cup shredded Cheddar  
cheese, divided  
1 teaspoon poppy seeds

## Directions

In a large skillet, cook onion in 2 tablespoons butter over medium-low heat until very tender and lightly browned, about 15 minutes.

In a large bowl, combine the flour, baking powder and salt. Beat egg and milk; stir into dry ingredients just until moistened. Set aside 2 tablespoons onion mixture; fold remaining mixture into batter. Fold in 1/2 cup cheese. Pour into a greased 9-in. pie plate. Top with remaining cheese and reserved onion mixture. Sprinkle with poppy seeds.

Melt remaining butter; drizzle over the top. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Cool for 10 minutes on a wire rack. Cut into wedges; serve warm. Refrigerate leftovers.

# Pork Chops and French Onion Rice

## Ingredients

1 tablespoon vegetable oil  
6 bone-in pork chops  
1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
1/2 cup water  
ground black pepper  
1 stalk celery, chopped  
1/4 teaspoon dried thyme  
1/2 cup uncooked regular long-  
grain white rice

## Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides. Pour off any fat.

Stir the soup, water, black pepper, celery, thyme and rice in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the pork is cooked through and the rice is tender, stirring the rice occasionally.



# Fried Onion Rings

## Ingredients

1 quart vegetable oil for frying  
1 cup all-purpose flour  
1 cup beer  
1 pinch salt  
1 pinch ground black pepper  
4 onions, peeled and sliced into rings

## Directions

In a large, deep skillet, heat oil to 365 degrees F (180 degrees C).

In a medium bowl, combine flour, beer, salt, and pepper. Mix until smooth. Dredge onion slices in the batter, until evenly coated. Deep fry in the hot oil until golden brown. Drain on paper towels.

# Soft Onion Breadsticks

## Ingredients

3/4 cup chopped onion  
1 tablespoon vegetable oil  
2 1/4 teaspoons active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1/2 cup warm milk (110 to 115 degrees F)  
1/4 cup butter, softened  
1 tablespoon sugar  
1 1/2 teaspoons salt  
2 eggs  
3 1/2 cups all-purpose flour  
2 tablespoons cold water  
2 tablespoons sesame seeds  
1 tablespoon poppy seeds

## Directions

In a skillet, saute onion in oil until tender; cool. In a large mixing bowl, dissolve yeast in warm water. Add the milk, 1 egg, butter, sugar, salt, 1 egg and 1 cup flour. Beat on medium speed for 2 minutes. Stir in onion and enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Let stand for 10 minutes. Turn onto a lightly floured surface; divide into 32 pieces. Shape each piece into an 8-in. rope. Place 2 in. apart on greased baking sheets. Cover and let rise for 15 minutes.

Beat cold water and remaining egg; brush over breadsticks. Sprinkle half with sesame seeds and half with poppy seeds. Bake at 350 degrees F for 16-22 minutes or until golden brown. Remove to wire racks.

# Pizza with Pepper, Onion and Feta

## Ingredients

1 (12 inch) thin pizza crust  
(homemade or prepared, such as Boboli)  
3 cups chopped bell peppers (red, green, yellow)  
1 cup sliced red or yellow onion, pulled into rings  
3 cloves garlic, crushed  
2 tablespoons extra-virgin olive oil  
1 1/2 teaspoons dried Italian herbs  
Salt, to taste (optional)  
Crushed red pepper flakes, to taste (optional)  
3/4 cup crumbled herbed feta cheese

## Directions

Preheat oven to 450 degrees. Lay crust on pizza pan or cookie sheet. In a bowl, combine remaining ingredients except cheese; spoon over crust. Top with cheese. Bake 10-12 minutes, or until vegetables are crispy-tender.

# Marinated Chops 'n' Onion

## Ingredients

3/4 cup lime juice  
1 teaspoon salt  
1/4 teaspoon cayenne pepper  
4 bone-in pork loin chops (7 ounces each)  
1 large red onion, sliced

## Directions

In a large resealable plastic bag or shallow glass container, combine lime juice, salt if desired and cayenne. Add pork chops and onion; turn to coat. Cover and refrigerate for at least 2 hours. Drain, reserving marinade and onion. Grill chops, covered, over medium-hot heat for 8-10 minutes on each side or until no longer pink. Place the marinade and onion in a saucepan; bring to a rolling boil. Serve with the chops.

# Pea Pods with Onion

## Ingredients

1/2 pound fresh pea pods  
2 tablespoons water  
1/4 cup chopped onion  
3 tablespoons butter, divided  
salt and pepper to taste

## Directions

Place the pea pods and water in a microwave-safe bowl; cover and cook on high for 3-5 minutes or until crisp-tender. Meanwhile, in a small skillet, cook onion in 2 tablespoons butter over medium heat until crisp-tender.

Drain peas; add to onion mixture. Add salt, pepper and remaining butter; toss to coat. Cook and stir until heated through.

# Smoked Salmon & Watercress Salad With Red

## Ingredients

3 tablespoons lemon juice  
1 tablespoon rice wine vinegar  
1 tablespoon Dijon mustard  
Salt and freshly ground black pepper  
1/4 cup drained capers  
1/2 medium red onion, thinly sliced  
1/2 cup extra-virgin olive oil  
8 cups watercress (preferably the kind that's already trimmed, rinsed, bagged)  
6 ounces smoked salmon, torn or cut into bite-size pieces

## Directions

Mix lemon juice, vinegar, mustard and a big pinch of salt and pepper to taste in a 1-quart Pyrex measuring cup. Add capers and onion; toss to coat. Slowly add oil, pushing onion aside and beating with a small whisk or fork to form a thick dressing.

Mix watercress and half the salmon in a large bowl. When ready to serve, pour dressing over watercress and salmon; toss to coat. Arrange on salad plates, garnishing each with remaining smoked salmon.

# French Onion Bread

## Ingredients

2 (.25 ounce) packages active dry yeast  
1 cup warm water (110 degrees to 115 degrees)  
5 1/4 cups all-purpose flour, divided  
4 tablespoons sugar, divided  
3/4 teaspoon salt  
1 1/4 cups hot water (120 to 130 degrees F)  
1 envelope onion soup mix  
3 tablespoons shortening

## Directions

In a mixing bowl, dissolve yeast in warm water. Add 1/2 cup flour, 2 tablespoons sugar and salt; beat until smooth, about 1 minute. Cover and let rise in a warm place for 20 minutes. In a small bowl, combine hot water, soup mix, shortening and remaining sugar. Cool to 115 degrees F. Add to yeast mixture with 2 cups flour; mix for 1 -2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into thirds. Shape into loaves; place in three greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Remove from pans to cool on wire racks.

# Mahi Mahi with Onions and Mushrooms

## Ingredients

2 tablespoons olive oil  
3 small onions, chopped  
4 cloves garlic, minced  
5 button mushrooms, sliced  
1 1/2 pounds mahi mahi  
salt and pepper to taste  
1/4 cup white cooking wine  
1 tablespoon fresh lemon juice  
1 teaspoon cornstarch  
2 tablespoons water

## Directions

In a large skillet, heat olive oil and cook onions, mushrooms and garlic over medium heat until onions are transparent.

Cut the mahi mahi into 3 inch long filets. Place the Mahi Mahi fillets over the onions, mushrooms and garlic. Salt and Pepper the first side of the filets to taste. Add white cooking wine and lemon juice.

Cover and cook 4 to 5 minutes. Turn the filets over and salt and pepper the second side to taste. Cook 4 to 5 minutes or until fish flakes easily.

Remove only the fish to a heated plate and keep warm until sauce is ready.

In the same skillet with all the onions, mushrooms, garlic and cooking wine, raise heat to medium/high. Bring to a boil. Dissolve cornstarch in the 2 tablespoons of water; stir into skillet. Stir the sauce continuously until sauce thickens to desired consistency.

Pour sauce over mahi mahi filets. Serve immediately.



# Savory Chicken Livers with Sweet Peppers and

## Ingredients

1 tablespoon extra-virgin olive oil  
1 green bell pepper, seeded and thinly sliced  
1 red bell pepper, seeded and thinly sliced  
1 large sliced onion  
2 cloves garlic, minced  
1 pound chicken livers, trimmed and chopped  
1 teaspoon sumac  
1 teaspoon allspice  
1 teaspoon soy sauce

## Directions

Heat the oil in a large skillet over medium heat. Add the green and red peppers, onion, and garlic. Cook and stir for 5 minutes until peppers and onions begin to soften.

Add the liver to the pan, along with the sumac, allspice, and soy sauce. Cook and stir until the liver is cooked through, about 10 minutes.

# Onion Roasted Sweet Potatoes

## Ingredients

2 (1 ounce) packages dry onion  
soup mix  
2 pounds sweet potatoes, peeled  
and diced  
1/3 cup vegetable oil

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, toss the dry onion soup mix, sweet potatoes and vegetable oil until the sweet potatoes are well coated.

Arrange the mixture on a large baking sheet. Bake in the preheated oven 40 to 50 minutes, or until the sweet potatoes are tender.

# Green Onion Cakes

## Ingredients

3 cups bread flour  
1 1/4 cups boiling water  
2 tablespoons vegetable oil  
salt and pepper to taste  
1 bunch green onions, finely  
chopped  
2 teaspoons vegetable oil

## Directions

Use a fork to mix flour and boiling water in a large bowl. Knead dough into a ball. Cover bowl with plastic wrap; let dough rest for 30 to 60 minutes.

Evenly divide dough into 16 pieces. Roll each piece into a 1/4 inch thick circle. Brush each circle with oil, season with salt and pepper, and sprinkle with about 1 teaspoon of green onions. Roll up, cigar style, and pinch open ends together to form a circle. Roll each circle flat to 1/4 inch.

Heat 2 teaspoons oil in a large skillet. Fry cakes until golden brown, about 2 minutes on each side.

# Onion 'n' Tomato Topped Muffins

## Ingredients

2 English muffins, split and  
toasted  
2 tablespoons butter or margarine  
4 slices sweet onion  
4 tomato slices  
1 cup shredded mozzarella  
cheese  
1/2 teaspoon dried basil

## Directions

Spread muffin halves with butter; top each with an onion slice, tomato slice, 1/4 cup cheese and basil. Broil 4 in. from the heat for 3-4 minutes or until the cheese is melted. Serve immediately.

# You've Gotta Be Kidding Onions

## Ingredients

4 Vidalia or other sweet onions  
2 cups water  
1/2 cup white vinegar  
1 cup sugar  
1/2 cup mayonnaise  
1 teaspoon celery salt  
saltine crackers

## Directions

Slice onions as thinly as possible, and place in a large bowl. In a small bowl, mix together water, vinegar and sugar; pour over onions. Cover, and marinate overnight in the refrigerator.

Drain completely, then mix in mayonnaise and celery salt. Chill 2 to 3 hours. Serve with saltine crackers.

# Green Beans with Caramelized Onions

## Ingredients

1 tablespoon olive oil  
1 tablespoon white sugar  
1 (16 ounce) package frozen pearl onions  
1 (16 ounce) package frozen cut green beans, thawed  
1 tablespoon fresh dill weed  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper

## Directions

Heat the oil and sugar in a large skillet over medium-high heat. Add the onions; cook and stir until tender and golden brown, about 10 minutes.

Mix the green beans with the onions, and cook for about 3 minutes. Remove from heat and season with dill, salt and pepper.

# Baked Onion Dip I

## Ingredients

2 cups sweet onion, peeled and chopped  
2 cups mayonnaise  
2 cups Parmesan cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 2 quart baking dish with cooking spray.

In a large mixing bowl, combine the mayonnaise, onions and cheese. Pour the mixture into the baking dish and bake for approximately 45 minutes, until the top is slightly brown. Serve hot with buttery, round crackers.

# Cola Onion Pork Chops

## Ingredients

3 thick cut boneless pork chops  
1 (12 fluid ounce) can cola-  
flavored carbonated beverage  
1 (1 ounce) envelope dry onion  
soup mix

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pork chops in a shallow glass baking dish. Pour the cola over them, and sprinkle with onion soup mix.

Bake uncovered for 30 minutes in the preheated oven. Turn over, and continue baking for another 30 minutes, until sauce is thickened and chops are fork tender.



# Potato Dumplings with Bacon and Onions

## Ingredients

2 large potatoes, peeled and chopped  
2 large eggs  
Flour  
1/4 pound bacon, chopped  
1/2 large onion, chopped

## Directions

Bring a large pot of lightly salted water to boil.

Place potatoes in food processor, and pulse until finely chopped. Add eggs, and pulse a few times to combine. Pour mixture into a large bowl. Mix in enough flour to make a very thick dough.

Place dough by spoonfuls into boiling water. Boil until done, about 20 minutes (depending on size). Drain, and set dumplings aside.

Place chopped bacon and onion in a skillet over medium heat. Cook a few minutes until bacon releases fat. Place hot dumplings into pan; cook until bacon is crisp and onions and dumplings are browned.

# Company Liver with Onions

## Ingredients

1/2 cup butter  
2 onions, sliced  
1 1/2 pounds calf's liver  
1/2 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
1 (8 ounce) can mushrooms, with liquid  
2 cups sour cream  
1 teaspoon Worcestershire sauce

## Directions

In a large skillet, melt butter over medium high heat. Cook and stir onions until tender, about 7 minutes. Season liver slices with salt and pepper, and add to the skillet. Brown liver slices, turning once, for approximately 5 minutes. Pour in mushrooms with their liquid. Reduce heat, cover, and simmer for 8 to 10 minutes. Stir in sour cream and Worcestershire sauce, and continue simmering another 8 to 10 minutes. Serve immediately.

# Warm Sweet Onion Spread

## Ingredients

2 small sweet onions, chopped  
1 1/2 cups mayonnaise  
1 1/2 cups shredded Swiss  
cheese  
Assorted crackers

## Directions

In a large bowl, combine the onions, mayonnaise and cheese. Spoon into an ungreased 9-in. pie plate. Bake, uncovered, at 350 degrees F for 25-30 minutes. Broil 6 in. from the heat for 2-3 minutes or until bubbly. Serve with crackers.

# Pasta with Gorgonzola and Sweet Onion

## Ingredients

1 (16 ounce) package spaghetti  
1/4 cup olive oil  
2 large sweet onions, thinly sliced  
2 cloves garlic, minced  
2 tablespoons balsamic vinegar  
4 ounces Gorgonzola cheese,  
crumbled

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium high heat. Saute onions until golden brown, about 10 minutes. Stir in garlic, and cook for 2 minutes. Remove from heat, and stir in balsamic vinegar.

In a large bowl, combine pasta, onion mixture, and Gorgonzola. Toss until evenly coated, and cheese is melted.

# Sweet Onion Burgers

## Ingredients

1 large sweet onion, chopped  
1 pound lean ground beef  
salt and pepper to taste

## Directions

Preheat grill for high heat.

In a large bowl mix together the onion, beef, and salt and pepper to taste. Form into patties.

Lightly oil grate, and place burgers on grill. Cook for 3 to 5 minutes per side. Remove from grill, and serve with your favorite condiments.

# Mashed Potato, Rutabaga, And Parsnip Casserole

## Ingredients

7 cups low-sodium chicken broth  
3 pounds potatoes, peeled and cubed  
1 1/2 pounds rutabagas, peeled and cubed  
1 1/4 pounds parsnips, peeled and cut into 1 1/2 inch pieces  
8 cloves garlic  
1 bay leaf  
1 teaspoon dried thyme  
3/4 cup butter, softened  
3 onions, thinly sliced  
salt to taste  
ground black pepper to taste

## Directions

Combine chicken broth, potatoes, rutabagas, parsnips, cloves, bay leaf, and thyme in a large pot. Bring to a boil. Reduce heat, and cover partially. Simmer until vegetables are very tender, about 30 minutes. Drain.

Transfer vegetables to large bowl. Add 1/2 cup butter or margarine. Use an electric mixer, beat mixture until mashed but still chunky. Season with salt and pepper. Transfer mashed vegetables to a buttered 13 x 9 x 2 inch baking dish.

Melt remaining 1/4 cup butter or margarine in a heavy large skillet over medium-high heat. Add sliced onions. Saute until beginning to brown, about 5 minutes. Reduce heat to medium-low. Saute until onions are tender and golden brown, about 15 minutes. Season with salt and pepper. Spread onions evenly over mashed vegetables. Casserole can be prepared up to 1 day ahead. Cover and refrigerate.

Preheat oven to 375 degrees F (190 degrees C). Bake, uncovered, for 25 minutes, or until heated through and top begins to crisp.

# Onion-Chicken Stuffing Bake

## Ingredients

1 (6 ounce) package seasoned stuffing mix  
3 cups cubed cooked chicken  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 cup sour cream  
2 tablespoons onion soup mix  
1 (4 ounce) can mushroom stems and pieces, drained  
1 (8 ounce) can sliced water chestnuts, drained  
1/4 cup grated Parmesan cheese

## Directions

Prepare stuffing mix according to package directions; set aside. Place chicken in a greased 2-qt. baking dish. Combine the soup, sour cream and soup mix; spread over the chicken.

Sprinkle with mushrooms and water chestnuts. Spread stuffing over top. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

# French Onion Soup

## Ingredients

1/4 cup butter  
2 pounds onions, thinly sliced  
1 tablespoon sugar  
4 tablespoons all-purpose flour  
3 (14.5 ounce) cans beef broth  
2 cups water  
1 teaspoon salt  
1 teaspoon dried minced onion  
1 teaspoon beef bouillon granules  
1/4 teaspoon garlic salt  
1/4 teaspoon pepper  
8 slices French bread, toasted  
1 cup shredded Swiss cheese

## Directions

In a Dutch oven or soup kettle, melt butter. Add onions and sugar; cook over low heat until lightly browned, about 1 hour.

Sprinkle flour over onions and stir until blended. Gradually stir in broth. Add the water, salt, dried onion, bouillon, garlic salt and pepper.

Bring to a boil; cook and stir for 2 minutes. Reduce heat; cover and simmer for 45 minutes.

Ladle soup into ovenproof bowls. Top with a slice of toasted bread; sprinkle with cheese. Place on a baking sheet. Bake at 400 degrees F for 5 minutes.



# Chickpea Salad with Red Onion and Tomato

## Ingredients

19 ounces garbanzo beans,  
drained  
2 tablespoons red onion, chopped  
2 cloves garlic, minced  
1 tomato, chopped  
1/2 cup chopped parsley  
3 tablespoons olive oil  
1 tablespoon lemon juice  
salt and pepper to taste

## Directions

In a large bowl, combine the chickpeas, red onion, garlic, tomato, parsley, olive oil, lemon juice and salt and pepper to taste. Chill for 2 hours before serving. Taste and adjust seasoning. Serve.

# Provolone Onion Dip

## Ingredients

2 cups chopped Vidalia onion  
1 cup mayonnaise  
2 cups shredded provolone cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the onion, mayonnaise, and provolone cheese. Transfer to a small casserole dish.

Bake for 30 minutes in the preheated oven, until the onions are tender and top is golden.

# Japanese Onion Soup

## Ingredients

1/2 stalk celery, chopped  
1 small onion, chopped  
1/2 carrot, chopped  
1 teaspoon grated fresh ginger root  
1/4 teaspoon minced fresh garlic  
2 tablespoons chicken stock  
3 teaspoons beef bouillon granules  
1 cup chopped fresh shiitake mushrooms  
2 quarts water  
1 cup baby portobello mushrooms, sliced  
1 tablespoon minced fresh chives

## Directions

In a large saucepan or stockpot, combine the celery, onion, carrot, ginger, garlic, and a few of the mushrooms. Add chicken stock, beef bouillon, and water. Place the pot over high heat, and bring to a rolling boil. When the mixture reaches boiling, cover, reduce heat to medium, and cook for 45 minutes.

Place all of the remaining mushrooms into a separate pot. When the boiling mixture is done, place a strainer over the pot with the mushrooms in it. Strain the cooked soup into the pot with the mushrooms. Discard strained materials.

Serve the broth with mushrooms in small porcelain bowls, and sprinkle fresh chives over the top. Use Asian soup spoons for an elegant effect.

# Orange and Onion Salad

## Ingredients

6 large oranges  
3 tablespoons red wine vinegar  
6 tablespoons olive oil  
1 teaspoon dried oregano  
1 red onion, thinly sliced  
1 cup black olives  
1/4 cup chopped fresh chives  
ground black pepper to taste

## Directions

Peel the oranges and cut each one into 4 or 5 crosswise slices. Transfer them to a shallow serving dish and sprinkle them with the vinegar, olive oil, and oregano. Toss gently, cover, and refrigerate for 30 minutes.

Toss the oranges again, arrange the sliced onion and black olives over them decoratively, sprinkle with chives and grind on fresh pepper.

# Instant Creamy Onion Soup

## Ingredients

1 (10.5 ounce) can condensed onion soup  
1 1/4 cups water  
3/4 cup milk  
1/2 cup shredded Swiss cheese  
1 tablespoon grated onion

## Directions

In a medium saucepan over medium heat, combine soup, water and milk. Stir in cheese and onion and bring to a boil. Remove from heat and serve.

# Mini Ham, Swiss, Rye Sandwiches with Cranberry

## Ingredients

2 tablespoons vegetable oil  
2 large onions, cut into medium dice  
4 teaspoons minced fresh rosemary  
1/2 teaspoon ground cloves  
1 (16 ounce) can whole berry cranberry sauce  
1 (16 ounce) package cocktail rye bread  
1/4 cup Dijon mustard  
2 pounds thin ham slices from a baked spiral-cut ham (or substitute Black Forest ham), cut to fit rye bread  
12 ounces thinly sliced Swiss cheese, cut to fit rye bread  
Arugula or other baby salad greens  
Toothpicks (optional)

## Directions

Heat oil in a 12-inch skillet over medium-high heat. Add onions; saute until well-browned, 10 to 12 minutes. Add rosemary and cloves; continue to saute until fragrant, 1 to 2 minutes longer. Stir in cranberry sauce, and simmer until heated through. Remove from heat and set aside. (Cranberry-Onion Relish can be cooled, covered and refrigerated up to 2 weeks ahead.)

To assemble: Working in batches, lay breads on a work surface and spread with about 1/4 tsp. mustard and 1 tsp. cranberry relish. Top half the breads with a portion of ham, cheese and arugula (optional), then the remaining bread slice. Halve each sandwich on the diagonal, sticking each half with a toothpick. (Sandwiches can be covered with a damp paper towel and plastic wrap and can remain at room temperature for 2 hours.)

# Skillet White Fish with Feta, Green Onion and Basil

## Ingredients

2 large Roma or beefsteak tomatoes  
1/2 teaspoon kosher salt, divided  
1 tablespoon bread crumbs or panko  
1 tablespoon BertolliB® Classicob„Ÿ Olive Oil, plus  
1/4 cup BertolliB® Classicob„Ÿ Olive Oil  
2 cups arugula or baby spinach leaves  
20 large fresh basil leaves, halved  
4 green onions, sliced (white part only)  
6 ounces feta cheese, cubed  
4 (4 ounce) pieces of cod  
1/4 teaspoon freshly ground black pepper  
1 tablespoon BertolliB® Extra Lightb„Ÿ Tasting Olive Oil

## Directions

Preheat oven to 475 degrees F.

Cut tomatoes in half horizontally and remove seeds. Season with 1/4 tsp. salt, then evenly sprinkle with bread crumbs. Drizzle with 1 Tbsp. BertolliB® Classicob„Ÿ Olive Oil. Bake 20 minutes or until tomatoes are tender.

Toss arugula, basil, green onions, cheese and remaining 1/4 cup Olive Oil; set aside.

Season cod with remaining 1/4 tsp. salt and pepper. Heat 1 Tbsp. BertolliB® Extra Lightb„Ÿ Tasting Olive Oil in 12-inch nonstick skillet and cook cod, turning once, 6 minutes or until cod flakes with a fork. Arrange tomatoes on serving plates, then top with cod and salad. Drizzle, if desired, with additional Olive Oil.

# Onion Meat Loaf

## Ingredients

2 eggs  
1/2 cup ketchup  
3/4 cup quick-cooking oats  
1 envelope onion soup mix  
2 pounds ground beef

## Directions

In a large bowl, combine the eggs, ketchup, oats and soup mix. Crumble beef over mixture; mix well. Shape into a round loaf.

Cut three 20-in. x 3-in. strips of heavy-duty aluminum foil. Crisscross the strips so they resemble the spokes of a wheel. Place meat loaf in the center of the strips; pull the strips up and bend the edges to form handles. Grasp the foil handles to transfer loaf to a 3-qt. slow cooker. (Leave the foil in while meat loaf cooks.)

Cover and cook on low for 5-6 hours or until a meat thermometer reaches 160 degrees F. Using foil strips, lift meat loaf out of slow cooker.



# Onion Cheese Cornbread

## Ingredients

1 large onion, chopped  
2 cups sour cream  
2 eggs, beaten  
1 (15.25 ounce) can cream-style white corn  
1/2 teaspoon ground white pepper  
1/2 cup unsalted butter  
2 (8 ounce) packages white cornbread mix  
2/3 cup buttermilk  
1/2 teaspoon salt  
2 cups shredded sharp Cheddar cheese

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish, and set aside to cool slightly.

Melt butter in a skillet over medium heat. Add the onions, and saute until tender. Remove from heat, stir in the sour cream, and set aside.

In a large bowl, stir together the cornbread mixes, eggs, buttermilk, corn, salt and pepper until smooth. Spread evenly in the prepared pan. Stir half of the shredded cheese into the sour cream and onion mixture, then spread over the batter in the pan. Sprinkle remaining cheese over the top.

Bake for 25 to 30 minutes in the preheated oven, until nicely browned and firm.

# Onion Casserole II

## Ingredients

8 medium onions, thinly sliced  
1 cup crushed plain potato chips  
2 cups shredded Cheddar cheese  
2 (10.75 ounce) cans cream of mushroom soup  
1/2 cup milk  
1/8 teaspoon cayenne pepper (optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Arrange layers of onions, potato chips and shredded cheese in the prepared baking dish. Mix together the cream of mushroom soup and milk; pour over the casserole. Sprinkle cayenne pepper over the top.

Bake for 1 hour in the preheated oven, until browned and bubbly.

# Swiss Cheese 'n' Onion Quiche

## Ingredients

3 tablespoons butter, softened,  
divided  
1 (9 inch) unbaked pastry shell  
1 large onion, chopped  
2 cups shredded Swiss cheese  
1 tablespoon all-purpose flour  
3 eggs  
1 cup half-and-half cream  
1/4 teaspoon salt

## Directions

Spread 1 tablespoon butter over bottom of pastry shell; set aside. In a skillet, saute onion in remaining butter until tender. Spread in pastry shell. Toss Swiss cheese with flour; sprinkle over onion. In a bowl, whisk the eggs, cream and salt. Pour evenly over cheese.

Bake, uncovered, at 400 degrees F for 10 minutes. Reduce heat to 325 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

# French Onion Soup III

## Ingredients

2 onions, thinly sliced  
1/4 cup butter  
2 tablespoons all-purpose flour  
2 (10.5 ounce) cans beef broth  
2 1/2 cups water  
6 slices French bread, toasted  
1/2 cup grated Parmesan cheese  
1/2 cup shredded Swiss cheese

## Directions

Preheat oven to 425 degrees F(220 degrees C). Separate sliced onion into single rings.

In a medium sauce pan saute onions in butter until soft, approximately 20 minutes. Stir in flour and gradually add broth and water. Bring to a boil and simmer for 20 minutes.

Meanwhile, toast French bread slices.

Place toasted bread into soup bowls. Pour soup mixture over bread and sprinkle with Parmesan and Swiss cheese. Bake for 10 minutes.

# Potatoes and Onions

## Ingredients

3 potatoes, cubed  
1/4 cup fat free Italian-style  
dressing  
2 cups fresh sliced mushrooms  
1 onion, finely diced  
2 stalks celery, chopped

## Directions

Place potatoes in a pot of boiling water until tender. Drain well.

Spray a frying pan with non-stick cooking spray and pour in dressing. Over a medium heat fry the mushrooms, onions and celery. When cooked to your desired texture pour the mixture over the potatoes. Serve hot.

# Ham 'n' Onion Frittata

## Ingredients

1 cup diced peeled potatoes  
5 eggs  
1 (8 ounce) jar process cheese spread  
1/4 cup milk  
1 cup diced fully cooked ham  
1 (2.8 ounce) can French-fried onions, divided  
2 tablespoons butter or margarine

## Directions

Cook potatoes in water until almost tender; drain. In a mixing bowl, beat eggs; gradually add cheese spread and milk (mixture will appear lumpy). Stir in potatoes, ham and half the onions. In a 10-in. ovenproof skillet, melt butter over low heat; remove from the heat. Pour egg mixture into skillet. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with remaining onions; bake 5-10 minutes longer or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

# Baked Beefy Onion Soup

## Ingredients

1 1/2 pounds meaty beef soup bones  
2 quarts water  
1 medium carrot, quartered  
4 black peppercorns  
3 teaspoons beef bouillon granules  
2 sprigs fresh parsley  
2 large onions, thinly sliced  
1/4 cup butter  
6 (1/2 inch thick) slices French bread  
6 slices Swiss cheese

## Directions

In a soup kettle, combine the first six ingredients. Bring to a boil over medium-high heat. Reduce heat; cover and simmer for 3 hours. Strain the broth, discarding soup bones, carrot and seasoning; skim fat.

Meanwhile, in a large skillet, saute the onions in butter over medium heat for 30 minutes or until golden brown. Divide the onions among six oven proof bowls. Ladle about 1 cup broth onto each. Top each with a slice of bread and Swiss cheese. Bake at 350 degrees F for 50-55 minutes or until golden brown.

# Paprika Onion Bread

## Ingredients

1 cup water (70 degrees to 80 degrees)  
2 tablespoons butter or margarine, softened  
1/3 cup finely chopped onion  
1 teaspoon sugar  
1 1/2 teaspoons salt  
1 teaspoon paprika  
3 cups bread flour  
1 (.25 ounce) package active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).



# Caramelized Pearl Onions with Balsamic Glaze

## Ingredients

2 (16 ounce) bags frozen white pearl onions, left frozen, excess ice removed

1/4 cup extra-virgin olive oil

2 teaspoons sugar

Salt and freshly ground black pepper to taste

1 cup balsamic vinegar

2 garlic cloves, minced

2 tablespoons chopped fresh parsley

## Directions

Adjust oven rack to low position and heat oven to 425 degrees.

Toss onions with oil, sugar, salt and pepper in medium bowl. Transfer to a cookie sheet with rim in a single layer. Roast onions until golden brown, about 30 minutes, stirring at 20 minutes and again at 25 minutes, adding garlic at this point.

Meanwhile, bring vinegar to boil; simmer over medium-high heat, about 10 minutes, until reduced to 1/3 cup - it should be a thin syrup. Put onions into a bowl, add reduced vinegar and parsley; toss to coat. Serve hot, warm or at room temperature.

# Flavorful Oniony Asparagus

## Ingredients

2 pounds fresh asparagus,  
trimmed  
1/4 cup butter, cubed  
1 tablespoon dry onion soup mix  
1/2 cup shredded mozzarella  
cheese

## Directions

Place asparagus in a steamer basket. Place in a large saucepan or skillet over 1 in. of water; bring to a boil. Cover and steam for 4-5 minutes or until crisp-tender. In a small saucepan, melt butter.

Add soup mix. Cook and stir for 1 minute or until heated through. Remove asparagus to a serving dish. Drizzle with butter mixture; sprinkle with mozzarella cheese.

# Meaty Stuffed Onions

## Ingredients

4 large sweet onions  
1 pound ground beef  
1/2 pound bulk pork sausage  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
5 slices day-old bread, crumbled  
1/2 cup beef broth  
1/2 cup grated Parmesan cheese  
1 egg, beaten  
1 tablespoon minced fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon ground nutmeg

## Directions

Peel onions and cut 1/2 in. off tops and bottoms. Place onions in a large saucepan. Cover with boiling water. Cook until tender, about 20 minutes; drain.

Cool slightly. Carefully remove inside layers of onion, separating into eight individual shells (refrigerate remaining onion for another use). Drain on paper towels.

In a skillet, cook beef and sausage over medium heat until no longer pink; drain. Add spinach; cook and stir for 2 minutes. Remove from the heat; stir in the remaining ingredients. Spoon into the onion shells.

Place in a greased 13-in. x 9-in. x 2-in. baking pan. Bake, uncovered, at 350 degrees F for 15-20 minutes or until heated through and lightly browned.

# Onion Cheese Bread

## Ingredients

1 (1 pound) loaf unsliced French bread  
8 ounces Monterey Jack cheese, cut into 1/8-inch cubes  
1/2 cup chopped green onions  
6 tablespoons butter or margarine, melted  
4 1/2 teaspoons lemon juice  
1 1/2 teaspoons prepared mustard

## Directions

Cut bread lengthwise down the middle to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Repeat cuts in the opposite direction. Stuff bread with cheese and onions. Place on a double thickness of heavy-duty foil (about 24 in. x 12 in.).

Combine the butter, lemon juice and mustard; drizzle over bread. Fold foil around bread. Place on a baking sheet. Bake at 425 degrees F for 20 minutes or until cheese is melted. Unwrap; bake 5 -10 minutes longer or until bread is lightly crisp. Cut into pieces; serve warm.

# Slow Cooker Balsamic Beef and Onions

## Ingredients

1 tablespoon olive oil  
1 large yellow onion, quartered  
and sliced  
1 1/2 pounds boneless beef rump  
roast  
4 cloves garlic, thinly sliced  
1/4 cup balsamic vinegar, or more  
to taste  
3 tablespoons tomato paste  
1/2 cup water  
salt and pepper to taste

## Directions

Drizzle olive oil into the bottom of a slow cooker, and arrange half the onion slices over the oil. Lay the beef roast on top of the onion, and sprinkle the rest of the onion slices and the garlic around the roast. Sprinkle the balsamic vinegar, tomato paste, and water around the roast. Cover the slow cooker, set to High, and cook until the meat is tender, about 6 hours. Shred the meat into bite-size pieces with two forks, and season with salt and pepper. Serve with the juices from the slow cooker.

# Daddy's Fried Corn and Onions

## Ingredients

4 ears fresh corn  
2 tablespoons butter  
1 small sweet onion, diced  
salt and pepper to taste

## Directions

Cut corn kernels from cob. Melt butter in a medium skillet over medium heat. Saute corn kernels just until tender, then mix in onion. Continue to saute until onion is just beginning to turn crispy. Season with salt and pepper. Enjoy warm or cold.

# Green Onion Wraps

## Ingredients

12 green onions  
12 slices corned beef  
1 (8 ounce) package cream  
cheese, softened

## Directions

Trim the green onion stalks so that only a small amount of green remains.

Fold the corned beef slices in half to form triangles. Spread the slices with equal amounts of cream cheese. Place the green onions on the cream cheese. Roll the corned beef slices so that the green onion stalks stick out slightly. Serve chilled.

# Onion Bulgur Salad

## Ingredients

3/4 cup bulgur\*  
2 cups boiling water  
3/4 cup finely chopped red onion  
1 teaspoon salt  
1/2 teaspoon ground allspice  
1 cup seeded, diced cucumber  
1 cup diced seeded tomato  
1/2 cup minced fresh basil  
1/2 cup minced fresh parsley  
1/2 cup chopped green onions  
1/4 cup minced fresh mint  
1/4 cup lemon juice

## Directions

Place bulgur in a bowl; stir in the boiling water. Stir in the boiling water. Cover and let stand for 1 hour or until liquid is absorbed. Meanwhile, in a large bowl, combine the onion, salt and allspice; let stand for 30 minutes.

Drain bulgur and squeeze dry; add bulgur and remaining ingredients to onion mixture. Toss gently to combine. Serve or refrigerate.



# Brilliant Potatoes With Paprika and Caramelized

## Ingredients

3 tablespoons canola oil  
2 large Vidalia or other sweet onions, roughly chopped  
4 (15 ounce) cans whole new potatoes, drained  
3 tablespoons extra-virgin olive oil  
3/4 teaspoon garlic salt  
1/4 teaspoon garlic powder  
1/4 teaspoon dried minced garlic  
2 tablespoons paprika  
1/4 teaspoon black pepper  
1/2 cup butter, at room temperature

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Heat the canola oil in a large skillet over medium heat, then stir in the Vidalia onion. Cook and stir until the onion has softened and turned deep brown, 10 to 15 minutes. While the onions are caramelizing, toss the drained potatoes with the olive oil in a large bowl. Season with garlic salt, garlic powder, dried minced garlic, and black pepper; toss until well coated, then pour into the prepared baking dish, and spread into a single layer.

Sprinkle the caramelized onions on top of the potatoes, then dot the top of the dish with the room temperature butter, and sprinkle with paprika. Bake uncovered in the preheated oven until the outsides of the potatoes are crisp, 45 to 55 minutes.

# Maple Sausage, Apple, and Sweet Onion Brunch

## Ingredients

1/2 (15 ounce) package rolled refrigerated unbaked pie crust  
1 pound maple-flavored bulk pork sausage  
1 cup chopped sweet onion  
1 (20 ounce) can LUCKY LEAF® Lite Apple Pie Filling  
2 tablespoons packed brown sugar  
1/4 cup butter  
1/3 cup packed brown sugar  
3/4 cup rolled oats  
3/4 cup chopped pecans  
2 tablespoons pure maple syrup

## Directions

Let pie crust stand at room temperature according to package directions. Preheat oven to 400 degrees F. Line a 10- to 10 1/2-inch tart pan with removable bottom with pie crust, pressing into bottom and up sides. Line the unpricked pastry shell with a double thickness of heavy-duty foil. Bake for 5 minutes. Remove foil. Bake for 5 to 7 minutes more or until pastry is nearly done. Remove from the oven.

Meanwhile, in a large skillet cook sausage and onion until meat is browned and onion is tender, stirring frequently. Drain fat. Stir in pie filling and 2 tablespoons brown sugar. Transfer mixture to partially baked pie shell.

In a medium bowl cut butter into 1/3 cup brown sugar until crumbly. Stir in oats and pecans; sprinkle evenly atop sausage mixture.

Bake, uncovered, for 30 to 35 minutes or until top is golden. Remove from oven; drizzle with maple syrup. Let stand 15 minutes. Remove sides of pan and slice to serve.

# Green Onion Potato Salad

## Ingredients

2 pounds red potatoes  
1 tablespoon Kosher salt  
1 1/4 cups Hellmann's® or Best Foods® Real Mayonnaise  
2 tablespoons white wine vinegar  
1 jalapeno pepper, chopped  
2 teaspoons Kosher salt  
1/4 teaspoon ground black pepper  
6 green onions (green and pale green part), thinly sliced  
1/4 cup chopped fresh cilantro or flat leaf parsley

## Directions

Cover potatoes with water in 4-quart saucepot. Bring to a boil over medium-high heat. Add 1 tablespoon salt. Reduce heat to low and simmer 10 minutes or until potatoes are tender; drain and cool slightly. Slice into 1/4-inch-thick slices.

Combine Hellmann's® or Best Foods® Real Mayonnaise, vinegar, jalapeno peppers, salt and black pepper in large bowl. Stir in remaining ingredients and toss gently. Season, if desired, with additional salt and pepper. Serve chilled or at room temperature.

# Grilled Vidalia Onions

## Ingredients

5 sweet onions  
1 (16 ounce) bottle Italian-style  
salad dressing

## Directions

Preheat an outdoor grill for low heat and lightly oil the grate.

Cut the onions into 1/2 inch slices. In a large bowl, combine the onions with the dressing, cover and marinate in the refrigerator for at least one hour.

Cook over low heat, turning once, to desired tenderness. Apply more dressing, if desired.

# Creamed Onions

## Ingredients

6 large onions, sliced  
1 cup butter  
2 teaspoons all-purpose flour  
2 teaspoons salt  
1/2 teaspoon white pepper  
2 cups milk

## Directions

In a large skillet or Dutch oven, saute onions in butter until tender and golden brown, about 25 minutes. Remove with a slotted spoon. Add flour, salt and pepper to skillet; stir until smooth. Gradually stir in milk until blended.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to medium. Return onions to the pan; heat through.

# Onion-Roasted Potatoes

## Ingredients

2 pounds red potatoes, sliced 1/2 inch thick  
1/3 cup vegetable oil  
1 envelope onion soup mix

## Directions

Combine all ingredients in a large plastic bag; shake until well coated. Empty bag into an ungreased 13-in. x 9-in. x 2-in. baking pan. Cover and bake at 350 degrees F for 35 minutes, stirring occasionally. Uncover and 15 minutes longer or until potatoes are tender.

# Green Onion Salad

## Ingredients

3 bunches green onions, chopped  
2 hard-cooked eggs, peeled and  
chopped  
1 cup mayonnaise  
1 (4 ounce) packet saltine  
crackers, crushed

## Directions

Toss together the green onions and hard-cooked eggs until blended. Stir in the mayonnaise. Carefully stir in the crackers until well coated. Serve immediately so the crackers do not get soggy.

# Onions Au Gratin

## Ingredients

1/4 cup butter  
6 yellow onions, halved and sliced  
1/2 inch thick  
1/2 cup beef broth  
1/2 cup heavy cream  
2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup shredded Swiss cheese  
1/2 cup grated Parmesan cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish.

Melt the butter in a large skillet over medium heat. Add onions; cook and stir until tender, about 5 minutes. Transfer to the prepared baking dish. In a medium bowl, stir together the beef broth and flour until smooth. Mix in the cream and season with salt and pepper; pour over the onions. Sprinkle Swiss cheese and Parmesan cheese over the top.

Bake for 25 to 30 minutes in the preheated oven, until cheese is golden brown and the sauce is bubbly.



# Lance's French Onion Soup

## Ingredients

5 onions, thinly sliced  
6 cups beef broth  
2 tablespoons vegetable oil  
3 tablespoons butter or margarine  
1 pound shredded Swiss cheese  
1 teaspoon white sugar  
1/2 cup white wine  
salt and pepper to taste  
1 (1 pound) loaf French bread,  
sliced

## Directions

In a medium stock pot, heat beef broth over medium-high heat.

In a saute pan, add butter and oil and cook over medium-high heat. Once heated, add onions and stir, until onions are tender and transparent. Stir in sugar.

Add onions to heated broth, stir and let simmer for 20 minutes.

Add wine and season with salt and pepper, simmer for 10 minutes.

Pour soup mixture into individual serving bowls and place a slice of bread on top, making sure bread gets well soaked. Place shredded cheese on top of bread and broil, 3 inches below heat, until cheese bubbles.

# Scalloped Potatoes and Onions

## Ingredients

5 large potatoes, peeled and thinly sliced  
3/4 cup chopped onion  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1 3/4 cups chicken broth  
2 tablespoons mayonnaise  
3/4 teaspoon salt  
1/8 teaspoon pepper  
Paprika

## Directions

In a greased 2-1/2-qt. baking dish, layer potatoes and onion.

In a saucepan, melt the butter; stir in flour until smooth. Gradually add broth, mayonnaise, salt and pepper; cook and stir for 2 minutes or until thick and bubbly. Pour over potatoes. Sprinkle with paprika.

Cover and bake at 325 degrees for 2 hours or until tender.

# Vidalia Onion Spinach Salad

## Ingredients

### CROUTONS:

4 cups soft bread crumbs  
1/3 cup finely chopped Vidalia or other sweet onion  
1 tablespoon dried parsley flakes  
6 tablespoons butter, melted  
1 egg, lightly beaten  
oil for frying

### DRESSING:

1/3 cup chopped Vidalia or other sweet onion

1/3 cup cider vinegar

1/3 cup honey

1 teaspoon Dijon mustard

10 tablespoons olive oil

1 teaspoon poppy seeds

### SALAD:

16 cups torn fresh spinach

1/2 pound sliced bacon, cooked and crumbled

1 medium Vidalia or other sweet onion, sliced and separated into rings

## Directions

In a bowl, combine the bread crumbs, onion and parsley. Stir in butter and egg; mix well. Shape into 1/2-in. balls. In an electric skillet, heat 1 in. of oil to 375 degrees F. Fry croutons for 10-15 seconds, turning to brown all sides. Drain on paper towels.

For dressing, combine onion, vinegar, honey and mustard in a blender or food processor; cover and process until smooth. While processing, gradually add oil in a steady stream. Stir in poppy seeds. In a salad bowl, toss the spinach, bacon, onion rings and croutons. Serve with dressing.

# Onion Pasta

## Ingredients

1/2 cup olive oil  
4 tablespoons butter  
5 onions, thinly sliced  
1 teaspoon dried basil  
1 pinch ground black pepper  
1 cup water  
1 tablespoon chicken bouillon  
1 pound uncooked pasta, cooked according to package directions

## Directions

In a large skillet place oil, butter and onions and cook until golden brown.

Add basil, pepper, water and bouillon and cook on low heat for 10 minutes.

Add onion mixture to cooked pasta, sprinkle with cheese, toss and serve.

# Gingered Carrots 'N' Onions

## Ingredients

1 3/4 pounds carrots  
1 1/3 cups chopped onions  
2 teaspoons olive or canola oil  
1/2 teaspoon salt  
1/8 teaspoon ground ginger  
1/8 teaspoon pepper

## Directions

Cut carrots in half lengthwise; thinly slice. Place in a large nonstick skillet; cover with water. Bring to a boil; cook for 9 minutes or until crisp-tender. Drain and keep warm. In the same skillet, saute onions in oil until tender. Stir in the carrots, salt, ginger and pepper.

# French Onion Soup VIII

## Ingredients

- 1 tablespoon butter
- 1 tablespoon olive oil
- 4 large onion, thinly sliced
- 1 tablespoon all-purpose flour
- 2 (14 ounce) cans beef broth
- 1/2 cup white wine
- 1 1/2 cups water
- 2 bay leaves
- 6 slices French bread
- 1 cup shredded Swiss cheese

## Directions

In a large saucepan over low heat, melt butter with olive oil. Cook onions in mixture, stirring occasionally, for 30 minutes, until very soft, translucent and brown on the edges.

Sprinkle the flour over the onions and stir to combine. Pour in beef broth, wine and water with bay leaves. Bring to a boil, then reduce heat and simmer, uncovered, 20 to 30 minutes.

Preheat oven broiler.

Toast the bread slices. Ladle the soup into 6 ovenproof bowls and place the bowls on a baking sheet. Place a toasted slice of bread over each bowl and top with Swiss cheese.

Place bowls under broiler until cheese is melted.

# Onion Cheese Biscuits

## Ingredients

1/2 cup milk  
1 egg  
1 tablespoon butter or margarine,  
melted  
1 1/2 cups biscuit/baking mix  
3/4 cup shredded Cheddar  
cheese, divided  
1/2 cup finely chopped onion  
1 tablespoon poppy seeds

## Directions

In a bowl, combine the milk, egg and butter. Add biscuit mix, 1/2 cup cheese and onion. Spoon into six greased muffin cups. Sprinkle with poppy seeds and remaining cheese. Bake at 400 degrees F for 12-14 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

# Onion Elk Roast Stroganoff

## Ingredients

1 1/2 pounds elk roast  
1 1/2 tablespoons steak seasoning  
1 teaspoon rubbed sage  
1 small onion, chopped  
4 cloves garlic, chopped  
1 (10.75 ounce) can cream of onion soup  
1 cup water  
1 cup sour cream

## Directions

Season the elk roast with the steak seasoning and sage, and place into a slow cooker along with the onion, garlic, cream of onion soup, and water. Cover, and cook on Low until the elk is easily shredded with a fork, 5 to 7 hours. Stir in the sour cream, and cook 30 minutes more. Shred the meat before serving.



# Harvard Onions

## Ingredients

4 onions, cut into 1/2-inch slices  
1/2 cup water  
1/2 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/2 cup cider vinegar  
2 tablespoons butter or margarine  
1/2 teaspoon dried parsley flakes

## Directions

Place onions and water in a saucepan. Cover and cook over medium heat until tender, about 12 minutes.

Meanwhile, in another saucepan, combine sugar, flour, salt and vinegar; stir until smooth. Bring to a boil; cook and stir for 2 minutes. Stir in butter until melted. Drain onions and add to the sauce; sprinkle with parsley. Heat through.

# Pork Chops with Mushroom Onion Gravy

## Ingredients

6 pork chops  
1 tablespoon dried marjoram  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
3/4 cup water  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
1 onion, chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat a small amount of oil in a large skillet, add chops and brown on both sides. When chops are almost done, sprinkle marjoram on both sides.

Stir together half the can of soup, water, salt and pepper. Pour into a foil-lined 9x13 inch baking pan.

Put the onions and then the browned chops on top of the soup mixture. Spoon the remaining soup over the top of chops so they are covered. Cover with foil and bake for 40 minutes. Take off foil and bake another 20 minutes. Let stand 5 minutes before serving.

# Strawberry Onion Salad

## Ingredients

1/4 cup mayonnaise  
1/4 cup sour cream  
2 tablespoons red wine vinegar  
1/3 cup white sugar  
1/4 cup milk  
2 tablespoons poppy seeds

1 pint fresh strawberries, sliced  
1 head red leaf lettuce, rinsed and torn  
1 red onion, thinly sliced

## Directions

In a small bowl, mix together the mayonnaise, sour cream, red wine vinegar, sugar, milk and poppy seeds. Set aside.

Divide the lettuce into 6 individual salad bowls. Sprinkle strawberries over the lettuce, and garnish with onion slices. Pour dressing over salads just before serving.

# Broccoli-Onion Deluxe

## Ingredients

1 (16 ounce) package frozen pearl onions  
1 pound fresh broccoli, cut into spears  
6 tablespoons butter or margarine, divided  
2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1 pinch pepper  
1 cup milk  
1 (3 ounce) package cream cheese, softened  
1/2 cup shredded Cheddar cheese  
1 cup soft bread crumbs

## Directions

In a covered saucepan, cook onions in a small amount of water for 5 minutes. Add broccoli; cook 5 more minutes. Drain. Place in a 2-qt. baking dish. In a small saucepan, melt 4 tablespoons butter; stir in flour, salt and pepper. Gradually add milk; cook and stir until thickened. Add cream cheese; stir until melted. Pour sauce over vegetables; sprinkle with cheddar cheese. Cover and bake at 350 degrees F for 30 minutes. Melt remaining butter; combine with crumbs. Sprinkle over casserole. Return to the oven, uncovered, for 15 minutes.

# Minty Peas and Onions

## Ingredients

2 large onions, cut into 1/2-inch wedges  
1/2 cup chopped sweet red pepper  
2 tablespoons vegetable oil  
2 (16 ounce) packages frozen peas  
2 tablespoons minced fresh mint leaves

## Directions

In a large skillet, saute onions and red pepper in oil until onions just begin to soften. Add peas; cook, uncovered, stirring occasionally, for 10 minutes or until heated through. Stir in mint and cook for 1 minute.

# Green Onion Dip II

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
1/4 cup milk  
2 bunches green onions, chopped  
salt to taste

## Directions

In a medium bowl, blend cream cheese and milk. Use more milk as needed to obtain desired consistency. Stir in green onions and salt. Refrigerate until serving.

# Pork Chops with Onions and Apples

## Ingredients

2 teaspoons coarsely ground pepper  
1/2 teaspoon salt  
1/2 teaspoon garlic powder  
4 bone-in center cut pork chops (1 inch thick)  
2 medium onions, thinly sliced  
2 medium tart apples, peeled and chopped  
2 tablespoons butter or margarine  
2 tablespoons brown sugar

## Directions

In a small bowl, combine the pepper, salt and garlic powder. Rub over pork chops. Grill chops, covered, over medium heat for 7-9 minutes on each side or until a meat thermometer reads 160 degrees F and juices run clear.

Meanwhile, in a skillet, saute onions and apples in butter until tender. Add brown sugar; cook until thickened and bubbly. Serve with the pork chops.

# Onion Strips

## Ingredients

2 tablespoons butter  
2 large onions, sliced into rings  
1 cube beef bouillon, crumbled  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
salt and pepper to taste  
1 unbaked pizza crust  
8 ounces shredded Swiss cheese  
1 (14 ounce) can pizza sauce

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Melt butter in a medium saucepan over low heat. Slowly cook and stir onions in the butter, and mix in beef bouillon, garlic powder, onion powder, salt and pepper. Continue cooking about 5 minutes, until onions are soft.

Arrange onion mixture evenly on the pizza crust. Top with Swiss cheese.

Place topped pizza crust on a medium baking sheet. Bake in the preheated oven 15 minutes, or until cheese is melted and crust is golden brown.

Remove from heat, cut into strips and serve with pizza sauce.



# Creamed Pearl Onions with Peanuts

## Ingredients

1/4 cup butter, divided  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1 dash paprika  
1 dash ground black pepper  
2 cups milk  
4 cups pearl onions  
1/2 cup coarsely chopped dry  
roasted peanuts  
1/4 cup bread crumbs

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a saucepan over medium heat, melt 2 tablespoons butter, and stir in the flour, salt, paprika, and pepper until smooth. Gradually blend the milk into the saucepan until thickened. Place the onions and nuts in a medium casserole dish. Pour the sauce over the onions and nuts, and toss to coat.

In a separate saucepan, melt the remaining butter, and toss with the bread crumbs to coat. Sprinkle over the casserole.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

# Tarte a L'oignon (French Onion Pie)

## Ingredients

10 slices bacon, cut into 1 inch pieces  
5 onions, thinly sliced  
1 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
1/2 cup milk  
1/2 cup heavy cream  
1 tablespoon all-purpose flour  
4 eggs  
1 pinch ground nutmeg  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the bacon into a skillet, and cook over medium heat until browned. Remove bacon from skillet, reserving 4 tablespoons bacon fat, and drain on paper towels.

Place the onions into the same skillet with the bacon fat, and cook over medium-high heat until evenly browned, about 8 minutes. Season with salt and pepper. Combine the milk and cream in a bowl. Sprinkle the flour over the onions, and stir to blend. Stir in the milk mixture. Cook and stir over medium heat until the mixture thickens. Remove from heat, stir in the bacon, and set aside to cool 10 minutes.

Beat the eggs in a mixing bowl until light colored and frothy. Stir a spoonful of the onion mixture into the eggs. Add another spoonful of the onion mixture, and continue stirring. Repeat, until all the onions have been stirred into the eggs and are thoroughly blended. Pour the mixture into the prepared pie shell. Sprinkle with nutmeg.

Bake in preheated oven until the crust is lightly browned, about 20 minutes. Remove from the oven and cool 5 minutes before serving.

# Onion-Topped Chicken

## Ingredients

4 boneless, skinless chicken breast halves  
4 medium potatoes, peeled and halved  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 cup sour cream  
1 (2.8 ounce) can French-fried onions

## Directions

Place chicken in a greased 9-in. square baking dish. Arrange potatoes around chicken. Combine soup and sour cream; spread over chicken and potatoes. Bake, uncovered, at 350 degrees F for 1-1/4 hours. Sprinkle with onions; bake 10 minutes longer.

# Macaroni and Cheese with Bacon and Onions

## Ingredients

1 recipe Creamy Macaroni and Cheese  
1/2 pound thick-sliced bacon, cut into 1/2 inch pieces  
2 large onions, thinly sliced  
1/2 teaspoon dried thyme leaves

## Directions

Follow the recipe for Creamy Macaroni and Cheese using Vermont white cheddar.

Fry bacon in a large skillet over medium-high heat until crisp, about 5 minutes. Transfer to a paper towel-lined plate. Pour off all but 3 tablespoons of bacon drippings. Add onions and thyme; saute until soft and golden brown, 8 to 10 minutes. Stir bacon and onions into macaroni. Serve hot.

# French Onion Soup V

## Ingredients

4 onions, chopped  
3 tablespoons butter  
3 tablespoons all-purpose flour  
1 teaspoon ground black pepper  
1 teaspoon white sugar  
3 (10.5 ounce) cans beef broth  
1 1/4 cups water  
1/2 teaspoon dried parsley  
1/4 teaspoon dried thyme  
1 cup white wine  
1 French baguette, cut into 1/2 inch slices  
8 ounces shredded mozzarella cheese

## Directions

In a large pot over medium heat, saute the onions in the butter or margarine for 10 minutes, or until onions are tender. Stir in the flour, ground black pepper and the sugar to form a pasty mixture.

Now add the beef broth, water, parsley and thyme and simmer for 10 minutes, Then add the wine and simmer for 10 more minutes.

Preheat oven to broil.

Fill individual oven safe bowls 3/4 full with the soup. Place a slice of bread on top of the soup and cover with the cheese. Place bowls in the oven.

Broil in the oven until the cheese is melted and bubbly

# Garlic and Onion Burgers

## Ingredients

2 pounds ground beef  
1 tablespoon Worcestershire sauce  
3 cloves garlic, minced  
1/2 cup minced onion  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 teaspoon Italian-style seasoning

## Directions

In a large bowl, mix together the beef, Worcestershire sauce, garlic, onion, salt, pepper and Italian seasoning. Refrigerate for 2 to 4 hours.

Preheat grill for high heat.

Form burgers into 1/2 inch thick patties. Lightly oil grate. Place burgers on grill. Cook for approximately 6 minutes, turning once.

# Quick Onion Bread

## Ingredients

1 1/2 cups biscuit/baking mix  
2 tablespoons dried minced onion  
1/2 cup milk  
1/3 cup water  
1 egg, lightly beaten  
1/2 teaspoon hot pepper sauce  
2 tablespoons butter or margarine,  
melted

## Directions

In a bowl, combine the first six ingredients (mixture will be lumpy). Transfer to a greased 9-in. pie plate. Drizzle butter over top. Bake at 400 degrees F for 18-22 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before cutting. Serve warm.

# Onion Soup Pork Chops

## Ingredients

2 pork chops  
1 (1 ounce) package dry onion  
soup mix  
1 (6 ounce) package uncooked  
wild rice  
3 cups water

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown pork chops in a medium skillet over medium heat. In a medium bowl combine the soup mix and rice. Mix together and spread in the bottom of a 9x13 inch baking dish. Lay browned chops on top of rice. Pour water over all, gently. Cover dish tightly with aluminum foil and bake in the preheated oven for 1 hour, or until internal temperature of pork has reached 160 degrees F (70 degrees C).



# Sweet Vidalia Onion Relish

## Ingredients

4 large red bell peppers  
4 large green bell peppers  
4 large yellow bell peppers  
40 cups grated Vidalia onions  
1/4 cup kosher salt  
2 large heads cabbage, finely shredded  
3 tablespoons kosher salt  
9 cups white sugar  
2 quarts apple cider vinegar  
3 tablespoons ground turmeric  
3 tablespoons mustard seed  
1 tablespoon celery seed

## Directions

Roast red, green, and yellow bell peppers over an open flame or in broiler, turning frequently, until skins are charred and blistered. Place in a bowl and cover with plastic; let sit 5 to 10 minutes. Remove skins. Cut peppers in half, lengthwise. Remove seeds and stem, and chop into small pieces. Set aside.

Place grated onions in a colander to drain liquid. Place them in a large bowl, and sprinkle with 1/4 cup kosher salt. Mix by hand. Mix in cabbage and 3 tablespoons salt by hand. Let sit 1 hour.

Place onions and cabbage into colander, and squeeze out as much liquid as possible. Place in cheese cloth or towel, and squeeze out additional water.

Place cabbage and onions into a large pot over medium-high heat. Add roasted bell peppers. Stir in sugar, apple cider vinegar, turmeric, mustard seed, and celery seed. Bring to a low boil, stirring constantly to prevent onions from sticking to the bottom. Reduce heat to medium, and simmer for 45 minutes, stirring often.

To prepare jars you first need to wash jars then place them into the canning pot with rack and boil them in water to sterilize them. Fill a small pot half way with water and bring to simmer; place the lids into water. Taking one jar out of the water at a time put on canning funnel and fill with hot relish about 1/2 inch from the top. Then take a kitchen knife a stick down to the bottom of jar and work the knife around to remove all air bubbles. Wipe off top of jar very well and clean then place a hot lid on jar the screw ring on top. Repeat until all relish is gone. Jars and relish must stay hot throughout this canning process.

Place in a bath of simmering water, covering the jars by one inch. Process for 10 minutes, or according to your local extension's guidelines. When jars start to seal and vacuum, the lids will make a pop sound and your canning was a success. Once jars have been opened, store in the refrigerator and use within two weeks.

# Fried Cabbage with Bacon, Onion, and Garlic

## Ingredients

6 slices bacon, chopped  
1 large onion, diced  
2 cloves garlic, minced  
1 large head cabbage, cored and sliced  
1 tablespoon salt, or to taste  
1 teaspoon ground black pepper  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/8 teaspoon paprika

## Directions

Place the bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes. Add the onion and garlic; cook and stir until the onion caramelizes; about 10 minutes. Immediately stir in the cabbage and continue to cook and stir another 10 minutes. Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.

# Onion Quiche

## Ingredients

1 tablespoon butter  
1 large onion, diced  
3 eggs  
1/3 cup heavy cream  
1/3 cup shredded Swiss cheese  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Over medium-low heat melt butter in a large saucepan. Add onions and cook slowly, stirring occasionally, until onions are soft.

In a small bowl, beat together eggs and cream. Stir in cheese. Spread onions in bottom of pastry shell. Pour egg mixture over onions.

Bake in preheated oven for 30 minutes, or until eggs have set.

# Ma Lipo's Apricot-Glazed Turkey with Roasted

## Ingredients

1 cup apricot nectar  
1 cup apricot preserves  
2 tablespoons minced fresh ginger root  
1 tablespoon honey  
  
3/4 cup unsalted butter, softened  
3 tablespoons chopped fresh sage  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
  
2 tablespoons unsalted butter  
3 onions, thinly sliced  
6 ounces thinly sliced shallots  
  
22 pounds whole turkey  
2 cups low-sodium chicken broth  
1 teaspoon chopped fresh thyme  
1/2 teaspoon dried sage  
2 cups low-sodium chicken broth  
salt and pepper to taste

## Directions

Combine apricot nectar, preserves, ginger, and honey in a small saucepan and bring to boil. Reduce heat to medium-low, and simmer until thickened and reduced to 1-1/4 cups, about 15 minutes.

Blend 3/4 cup unsalted butter at room temperature, 3 tablespoons chopped fresh sage, salt, and pepper in small bowl. Set aside.

Melt 2 tablespoons unsalted butter in a large heavy skillet over medium heat. Add onions and shallots; saute until very soft and light brown, about 20 minutes.

Position rack in lowest third of oven. Preheat to 400 degrees F (200 degrees C). Season turkey cavity with salt and pepper. Place turkey, breast side up, on a rack in a large roasting pan. Slide hand under skin of turkey breast to loosen skin. Spread half of herb butter over breast under skin. Rub remaining herb butter over outside of turkey. Tie legs together loosely to hold shape of turkey.

Roast turkey for 30 minutes in the preheated oven. Reduce oven temperature to 325 degrees F (165 degrees C), and continue roasting 1 hour 30 minutes, basting occasionally with pan drippings. Tent turkey with aluminum foil; roast 45 minutes longer. Add onion mixture, 1 cup broth, thyme, and 1/2 teaspoon chopped fresh sage to the roasting pan. Roast 15 more minutes before brushing 1/2 cup apricot glaze over turkey. Continue to roast turkey uncovered, brushing occasionally with glaze. Add more broth to the pan if necessary. Bake 40 minutes longer for unstuffed turkey, and 1 hour 10 minutes longer for stuffed turkey, or until meat thermometer inserted into thickest part of thigh registers 180 degrees F (80 degrees C). Place turkey on a platter, and tent with foil. Let stand 30 minutes. Reserve mixture in pan for gravy.

Pour contents of roasting pan into a strainer set over a large bowl. Skim fat from pan juices using a large spoon. Transfer the onion mixture to a blender. Add 1 cup pan juices, and puree until smooth, adding more pan juices and chicken broth if necessary to thin sauce to desired consistency. Transfer sauce to a large saucepan, and bring to a boil. Cook until color deepens, skimming off any foam, about 5 minutes. Season with salt and pepper.

# Real French Onion Soup

## Ingredients

2 tablespoons olive oil  
8 large red onions, halved and  
thinly sliced  
salt and pepper to taste  
4 (14.5 ounce) cans low-sodium  
beef broth  
1 sprig fresh thyme  
1 sprig fresh parsley  
1 cup sherry wine  
8 French bread  
1 cup shredded Gruyere cheese

## Directions

Heat olive oil in a Dutch oven or soup pot over medium heat. Add the onions, and season with a little salt and pepper. Cook, stirring occasionally until onions are nicely browned, about 20 minutes. This step can not be hurried, the end result will be a rich golden brown mass of onion. This is where all your flavor comes from and can take a little practice. The darker you can get the onion without burning, the better the flavor.

Slowly pour the beef broth into the soup, stirring to remove any bits of onion that may be stuck to the bottom of the pan. Add the sprigs of parsley and thyme to the soup. Bring to a simmer, and cook for 20 minutes. Do not boil. Pour the sherry into the soup, and simmer for 5 more minutes. Taste and season with salt and pepper if desired. Remove the sprigs of parsley and thyme.

Preheat the oven's broiler. Place serving bowls onto a baking sheet. Ladle the soup into serving bowls, and float a slice of bread on top of each one. Sprinkle shredded Gruyere cheese over the top. Broil for 2 minutes, or until browned. Serve immediately.

# Tomato and Red Onion Sauce

## Ingredients

1 pound cherry tomatoes  
1 red onion, finely chopped  
1 tablespoon balsamic vinegar  
1 teaspoon chopped fresh red  
chile pepper  
1 teaspoon crushed garlic  
1 pinch Italian seasoning  
1 teaspoon white sugar  
salt and pepper to taste

## Directions

In a saucepan over medium-low heat, combine the cherry tomatoes, red onion, balsamic vinegar, chile pepper, garlic, Italian seasoning, sugar, salt and pepper. Simmer for about 15 minutes, then mash the tomatoes to release the juices. Continue to cook, stirring occasionally, until the sauce is thick, about 45 minutes. Allow to cool, then cover and refrigerate until needed.

# Onions in Raisin Sauce

## Ingredients

1 1/2 teaspoons olive oil  
3/4 pound pearl onions, peeled  
2 cloves garlic, minced  
1/3 cup dry white wine  
1 cup beef broth  
2 tablespoons tomato paste  
2 tablespoons raisins  
1/2 teaspoon grated orange zest  
1/4 teaspoon dried thyme,  
crushed  
1/8 teaspoon ground black  
pepper  
1 tablespoon minced fresh parsley

## Directions

Heat oil in a medium saucepan over medium heat. Saute onions until golden, about 7 minutes.

Stir in garlic, wine, broth, tomato paste, raisins, orange zest, thyme, black pepper and parsley. Simmer, uncovered, for 20 minutes, stirring often. When onions are tender increase the heat to high and cook, stirring constantly, until sauce thickens, about 3 minutes.

# Department Store Onion Soup

## Ingredients

1/2 cup butter  
5 pounds onions, thinly sliced  
1 1/2 teaspoons ground black pepper  
2 teaspoons salt  
2 tablespoons paprika  
1 bay leaf  
1/4 cup all-purpose flour  
3 quarts beef broth  
1 cup white wine (optional)  
1 dash browning sauce  
1 loaf French bread, cut into 1 inch slices  
2 cups shredded Swiss cheese

## Directions

Melt the butter in a large pot over low heat. Add the onions; cook, stirring occasionally for 1 1/2 hours.

When the onions are ready, add the pepper, salt, bay leaf and flour. Stir over low heat for 10 minutes. Pour in the beef broth and white wine. Simmer for 2 hours over low heat. Adjust the coloring to a rich brown with the browning sauce. Taste, and adjust salt if needed.

Preheat your oven's broiler. Ladle the soup into oven-proof bowls, and place them on a baking sheet. Float a slice of French bread in each bowl, and top with some Swiss cheese. Broil until cheese is browned. Serve immediately.



# Pork Chops and Mustard Onion Gravy

## Ingredients

4 boneless pork chops, 3/4-inch thick  
2 tablespoons all-purpose flour  
1 tablespoon vegetable oil  
1 large onion, sliced  
1 (10.5 ounce) can Campbell's® Golden Pork Gravy  
1 tablespoon spicy-brown mustard  
4 cups hot mashed potatoes

## Directions

Coat the pork with the flour.

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides.

Add the onion to the skillet and cook for 10 minutes or until the pork is cooked through and the onion is tender. Stir in the gravy and mustard and cook until the mixture is hot and bubbling. Serve the pork and sauce with the potatoes.

# Teriyaki Onion Burgers

## Ingredients

1 pound ground beef  
1/4 cup teriyaki marinade sauce  
1 (3 ounce) can French-fried onions  
4 slices Cheddar cheese  
4 hamburger buns, split

## Directions

Preheat a grill for high heat.

In a medium bowl, mix together the ground beef, teriyaki marinade and French-fried onions. Form the mixture into 4 patties.

Lightly oil the grilling surface, and place patties on the preheated grill. Grill for 4 to 5 minutes per side, or until well done. Top with cheese, and serve on hamburger buns.

# Gold Onion Soup

## Ingredients

1 cup butter  
6 onions, thinly sliced  
1 tablespoon dried thyme  
ground black pepper to taste  
4 tablespoons all-purpose flour  
8 cups water  
2 cups dry white wine  
1/2 cup soy sauce  
4 tablespoons honey  
1 1/2 cups shredded Swiss cheese

## Directions

Melt butter in large saucepan over medium heat. Add onions and thyme, season with pepper. Cover and cook until onions are translucent, stirring occasionally, about 15 minutes. Cook until they are brown and caramelized, another 10 minutes.

Add flour to onions and stir until browned, scraping bottom of pan for about 5 minutes. Mix in water, wine, soy sauce, and honey. Bring to boil. Reduce heat; cover and simmer until soup is slightly thickened, about 1 1/2 hours. Add shredded Swiss cheese, stir till melted. Serve with French bread.

# Mustard Onion Pork Chops

## Ingredients

4 boneless pork loin chops,  
butterflied  
1/2 cup prepared yellow mustard,  
or to taste  
1 cup canned French fried onions

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the pork chops in a shallow baking dish. Pour mustard over them, and turn to coat. Sprinkle fried onions over the top. Cover with aluminum foil.

Bake for 20 minutes in the preheated oven, or until pork chops are cooked through.

# Tender Onion Baked Chicken

## Ingredients

10 chicken breast tenderloins or strips  
1/4 cup margarine, melted  
salt and pepper to taste  
1 (1 ounce) envelope dry onion soup mix

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in a 9x13 inch baking dish. Pour melted margarine over the chicken strips. Season with salt and pepper, and sprinkle with dry onion soup mix.

Bake 40 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

# Grilled Fajita Steak Salad With Pickled Pink Onions

## Ingredients

3 large garlic cloves, minced  
1/3 cup fresh lime juice  
Salt and pepper, to taste  
6 tablespoons extra-virgin olive oil  
1 tablespoon ground cumin  
2 pounds (1 to 1 1/4-inch-thick)  
New York strip or leanest rib-eye  
steaks  
1 red bell pepper, seeded and  
quartered  
1 yellow bell pepper, seeded and  
quartered  
1/2 large red onion, thinly sliced  
2 tablespoons rice wine vinegar  
12 cups arugula or other  
prewashed baby greens  
1/2 cup light sour cream

## Directions

Mix garlic and lime juice; set aside 3 Tbs. of mixture for a post-grill marinade. For dressing, add a generous pinch of salt and pepper to the remaining lime juice mixture and slowly whisk in oil; set aside.

Mix cumin, salt and pepper in a small dish. Rub steaks on both sides with oil, and season with cumin mixture. Brush peppers with oil, then season with salt and pepper. In a small bowl, combine onion with vinegar and a pinch of salt. Set all aside.

Build a fire on only one side of grill (to conserve charcoal). When coals are covered with white ash, place steak and peppers on rack over direct heat, cover and grill until steaks are well seared, 3 to 4 minutes per side for medium to medium-rare meat.

Transfer steaks to plate and immediately drizzle with reserved lime mixture. Transfer peppers to a cutting board, and cut each quarter in thirds to get 24 pieces of pepper. Let sit 5 minutes or up to 1 hour. Thinly slice steak across grain. Toss greens with dressing. Arrange in six shallow bowls. Top with steak, peppers, pickled onions and a dollop of sour cream.

# Chive and Onion Yogurt and Cream Cheese

## Ingredients

5 green onions, chopped  
3 tablespoons chopped fresh chives  
2 teaspoons dried chives  
1/2 teaspoon onion powder  
1 (12 ounce) container whipped cream cheese  
3/4 cup Greek-style yogurt

## Directions

In the container of a food processor, combine the green onions, fresh chives, dried chives, onion powder, cream cheese and yogurt. Pulse until blended, but the onions and chives should be in chunks. Transfer to a container, and refrigerate overnight before serving.

# Onion Pepper Relish

## Ingredients

10 large yellow onions, cut into wedges  
15 fresh jalapeno peppers  
3 cups white vinegar  
2 tablespoons cracked black pepper  
2 tablespoons pickling salt

## Directions

Shred the onions and jalapeno peppers in a food processor, using the shredding blade.

Combine the onion, jalapeno pepper, vinegar, black pepper, and salt in a large pot and place over medium heat. Stirring frequently, bring to a full boil; cook for 10 minutes.

Pack the mixture firmly into sterilized pint canning jars to within 3/4 inch of the top. Pour the cooking liquid over the onions to within 1/2 inch of the top and using a spatula, stir gently to remove all air bubbles. Wipe the rims with a clean damp cloth and adjust lids and rings firmly. Process in a boiling water bath for five minutes.



# Beer-Batter Onion Rings

## Ingredients

3 cups all-purpose flour  
2 eggs, separated  
1 cup beer  
4 tablespoons butter, melted  
salt to taste  
3 large onions, sliced into rings  
2 quarts oil for frying

## Directions

Sift flour into a large bowl. In another large bowl, whisk egg yolks. Mix in beer, butter and salt. Set aside 1 cup of flour for dipping the onion rings. Slowly stir the egg yolk mixture into the remaining flour and mix well. Allow the mixture to stand 30 to 60 minutes.

Heat deep fryer to 375 degrees F (190 degrees C).

In a small bowl, stiffly beat the egg whites. Gently combine the egg whites with the batter.

Coat each onion ring with flour and dip into batter.

Deep fry the battered rings, several at a time, until golden brown. Drain on paper towels and serve.

# Greek Olive and Onion Bread

## Ingredients

2 (.25 ounce) packages rapid rise yeast  
1/2 cup warm water  
2 tablespoons extra-virgin olive oil  
2 large red onions, diced  
7 cups bread flour  
1 1/2 teaspoons salt  
1/2 teaspoon white sugar  
1/4 cup chopped fresh dill  
1/4 teaspoon garlic powder (optional)  
2 cups pitted kalamata olives, chopped  
1 3/4 cups warm water

## Directions

Sprinkle the yeast over 1/2 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Heat a large skillet over medium heat and add the olive oil and the onions. Cook and stir for 3 minutes, or until onions are soft. Remove the onions from heat and reserve.

Combine the bread flour, salt, sugar, dill, garlic powder, olives, and cooked onions in a large bowl and mix well. Add the yeast mixture and the remaining 1 3/4 cup water. Mix well until the ingredients have pulled together and have formed a sticky dough. Turn the dough out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Lightly grease two baking sheets. Deflate the risen dough and turn it out onto a lightly floured surface. Use a knife to divide the dough into two equal pieces-don't tear it. Shape into dough into round loaves, and place the loaves into the prepared pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat an oven to 450 degrees F (230 degrees C).

Bake loaves in the preheated oven until the tops are golden brown and the bottoms sound hollow when tapped, about 40 minutes. Cool slightly before slicing.

# Steak, Onion, and Pepper Fajitas

## Ingredients

1 1/2 pounds beef round steak  
1/4 cup tequila  
1/2 cup fresh lime juice  
1/2 cup cooking oil  
2 tablespoons liquid smoke  
1 teaspoon Worcestershire sauce  
1/4 teaspoon ground black pepper  
1/2 teaspoon salt  
3/4 teaspoon paprika  
1/2 cup sliced onion  
3/4 cup bell peppers, sliced into thin strips

## Directions

Combine the steak, tequila, and lime juice in a plastic bag; marinate in the refrigerator for 2 hours. Discard the marinade.

Preheat an outdoor grill for high heat and lightly oil grate.

Grill steak until no longer pink on the inside, about 8 minutes per side. Remove from grill and slice into 1/4-inch strips. Arrange strips on a serving plate.

Heat the oil in a skillet over medium heat. Add the liquid smoke, Worcestershire sauce, pepper, salt, and paprika to the oil and stir. When the mixture is hot, add the onions and peppers and cook until the peppers are tender. Pour the mixture over the steak strips and serve immediately.

# Steam-Grilled Green Onions

## Ingredients

12 green onions, rinsed, ends trimmed  
2 cloves garlic, minced  
2 tablespoons butter, cut into small pieces  
salt and ground black pepper to taste (optional)

## Directions

Preheat a grill for medium-low heat.

Cut a sheet of aluminum foil to about 12x15 inches. Arrange the green onions side by side in the center of the foil sheet. Sprinkle the onions evenly with the garlic, salt, and pepper. Arrange butter over the onions. Keeping the green onions flat, fold the foil to make a sealed cooking pouch.

Place the foil packet on the preheated grill away from the main heat source. Allow the green onions to steam 5 to 7 minutes.

# BBQ Potatoes with Green Onions

## Ingredients

6 large potatoes, peeled  
4 green onions, finely chopped  
2 tablespoons butter  
salt and ground black pepper to taste

## Directions

Preheat an outdoor grill for high heat.

Microwave potatoes on High 5 to 8 minutes, until tender but still firm. Cool slightly, and cube.

Place cubed potatoes on a large piece of foil. Top with green onions. Dot with butter, and season with salt and pepper. Tightly seal foil around the potatoes.

Cook on the prepared grill 20 to 30 minutes, until tender.

# Pepper, Onion & Feta Pizza

## Ingredients

1 (12 inch) thin pizza crust,  
homemade or prepared, such as  
Boboli  
3 cups chopped red, green, yellow  
and/or orange bell peppers (any  
combination)  
1 cup sliced yellow or red onion,  
separated into rings  
3 cloves garlic, crushed  
2 tablespoons extra-virgin olive oil  
1 teaspoon dried Italian herbs  
1/4 teaspoon salt  
1/4 teaspoon crushed red pepper  
flakes, or to taste  
3/4 cup crumbled herbed feta  
cheese

## Directions

Preheat oven to 450 degrees. Place crust on pizza pan or cookie sheet. In a bowl, combine remaining ingredients except cheese. Spoon mixture over crust. Top with cheese.

Bake at 450 degrees for 10-12 minutes, or until vegetables are crispy-tender. Remove from oven and serve.

# Leek and Onion Vegetable Dip

## Ingredients

1/2 (1 ounce) package dry onion soup mix  
1 (1.8 ounce) package dry leek soup mix  
1/2 teaspoon dried dill weed  
1/2 cup mayonnaise  
1 (16 ounce) container sour cream

## Directions

In a medium bowl, mix together dry onion soup mix, dry leek soup mix, dried dill weed, mayonnaise and sour cream. Allow the mixture to chill in the refrigerator at least 1 hour before serving.

# Caramelized Onion and Gorgonzola Pizza

## Ingredients

1/8 cup butter  
2 large Vidalia onions, thinly sliced  
2 teaspoons sugar  
1 (10 ounce) package refrigerated  
pizza dough  
1 pound Gorgonzola cheese,  
crumbled

## Directions

In a large saute pan, melt butter over medium heat. Saute onions in butter until the onions are soft and dark brown, approximately 25 minutes. Stir in sugar, and continue cooking for 1 or 2 more minutes.

Preheat oven to 425 degrees F (220 degrees C).

Grease a pizza pan or cookie sheet, and press out the dough to desired thickness. Spread onions evenly over the dough, and top with crumbled Gorgonzola.

Bake for 10 to 12 minutes, or until done.



# Campfire Onions

## Ingredients

4 large sweet onions  
1/4 cup butter or margarine  
1/4 cup honey  
1 teaspoon salt  
1/8 teaspoon pepper  
1/8 teaspoon garlic salt

## Directions

Cut each onion into 12 wedges; divide between eight pieces of double-layered heavy-duty foil (about 12 in. square). Top onions with butter, honey and seasonings. Fold foil to seal packets tightly. Grill, covered, over medium-hot heat for 20 minutes or until onions are tender, turning once.

# Ma Lipo's Apricot-Glazed Turkey with Roasted

## Ingredients

1 cup apricot nectar  
1 cup apricot preserves  
2 tablespoons minced fresh ginger root  
1 tablespoon honey  
3/4 cup unsalted butter, softened  
3 tablespoons chopped fresh sage  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
2 tablespoons unsalted butter  
3 onions, thinly sliced  
6 ounces thinly sliced shallots  
22 pounds whole turkey  
1 (14.5 ounce) can chicken broth  
1 teaspoon chopped fresh thyme  
1 teaspoon dried sage  
1 (14.5 ounce) can chicken broth  
salt and pepper to taste

## Directions

For Glaze: Combine apricot nectar, preserves, ginger, and honey in a heavy small saucepan and bring to boil. Reduce heat to medium-low, and simmer until thickened and reduced to 1-1/4 cups, about 15 minutes.

For Herb Butter: Blend 3/4 cup unsalted butter at room temperature, 3 tablespoons chopped fresh sage, salt, and pepper in small bowl. Set aside.

For Onion Mixture: Melt 2 tablespoons unsalted butter in heavy large skillet over medium heat. Add onions and shallots: saute until very soft and light brown, about 20 minutes.

Glaze, herb butter, and onion mixture can be prepared 1 day ahead. Cover separately and chill. Bring herb butter to room temperature before continuing.

Position rack in lowest third of oven. Preheat to 400 degrees F (205 degrees C).

Pat turkey dry with paper towels. Season turkey cavity with salt and pepper. Place turkey on rack, and set in large roasting pan. Slide hand under skin of turkey breast to loosen skin. Spread half of herb butter over breast under skin. If stuffing turkey, spoon stuffing into main cavity. Place remaining herb butter in small saucepan. Stir over low heat until melted. Brush butter over outside of turkey. Tie legs together loosely to hold shape of turkey.

Roast turkey for 30 minutes. Reduce oven temperature to 325 degrees F (165 degrees C). Roast turkey 1 hour 30 minutes, basting occasionally with pan drippings. Tent turkey with heavy duty foil; roast 45 minutes longer. Add onion mixture, 1 can broth, thyme, and 1/2 teaspoon chopped fresh sage to pan. Roast 15 minutes. Brush 1/2 cup hot glaze over turkey. Continue to roast turkey uncovered until meat thermometer inserted into thickest part of thigh registers 180 degrees F, or until juices run clear when thickest part of thigh is pierced with skewer. Brush occasionally with glaze, and add more broth to pan if liquid evaporates. Bake about 40 minutes longer for unstuffed turkey, and about 1 hour 10 minutes longer for stuffed turkey. Place turkey on platter, tent with foil. Let stand 30 minutes. Reserve mixture in pan for gravy.

Pour contents of roasting pan into strainer set over large bowl

# Beef Brisket with Mushrooms and Pearl Onions

## Ingredients

4 pounds beef brisket  
1 (1 ounce) envelope dry onion soup mix  
1 (10.25 ounce) jar Smucker's® Concord Grape Low Sugar Jelly  
1 (12 ounce) jar Crosse & Blackwell® Seafood Cocktail Sauce  
2 tablespoons butter  
1 (6 ounce) package fresh sliced portobello mushrooms  
1 (16 ounce) package frozen, white pearl onions, defrosted  
2 tablespoons fresh tarragon, chopped

## Directions

Preheat oven to 350 degrees F. Place sheet of heavy-duty aluminum foil in a shallow roasting pan with foil extending 6 inches beyond pan on either side. Spray with no-stick cooking spray. Place the brisket fat-side down in middle of the foil.

Combine dry onion soup mix with jelly and cocktail sauce in a medium bowl. Pour half of mixture over the brisket; turn brisket fat-side up covering with remaining onion mixture. Bring both sides of foil to the middle and fold foil down on itself several times. Repeat with the two remaining sides. Bake for 3 hours or until fork-tender. Remove from oven. (Brisket can be cooled and held in the refrigerator overnight at this stage.)

In a 10 inch skillet over medium heat, melt 2 tablespoons of butter; saute onions and mushrooms for 5-8 minutes or until light golden brown.

Remove brisket from pan; pour off juices skimming the fat off the top. Remove layer of fat from brisket. Slice meat across the grain into 1/4 inch thick slices. Return meat to roaster. Top the meat with the mushroom mixture, meat juices, and tarragon. Cover with foil. Return to oven to heat through before serving.

# Creamy Onion Garlic Bread

## Ingredients

2 (3 ounce) packages cream cheese, softened  
1/4 cup butter, softened  
1/4 cup grated Parmesan cheese  
1/2 teaspoon garlic powder  
8 green onions, chopped  
1 (1 pound) loaf unsliced Italian bread, halved lengthwise

## Directions

In a small mixing bowl, beat the cream cheese, butter, Parmesan cheese and garlic powder until smooth. Beat in onions. Spread over cut sides of bread. Place on an ungreased baking sheet.

Broil 4 in. from the heat for 3-4 minutes or until lightly browned. Let stand for 5 minutes before cutting.

# Peppery Onion Bread

## Ingredients

17 tablespoons water (70 to 80 degrees F)  
2 tablespoons butter or margarine, softened  
1 1/2 teaspoons salt  
3 cups bread flour  
3 tablespoons nonfat dry milk powder  
1 tablespoon sugar  
1 teaspoon pepper  
1/4 teaspoon garlic powder  
2 teaspoons active dry yeast  
1 tablespoon dried minced onion

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Quick Onion Kuchen

## Ingredients

2 tablespoons butter  
4 large onions, sliced  
4 slices rye bread  
2 eggs  
1 cup sour cream  
1/4 teaspoon salt  
ground white pepper, to taste  
1/2 teaspoon caraway seeds  
4 slices bacon

## Directions

Preheat oven to 350 degrees F (175 degrees C.) Heat butter in a large skillet. Saute the sliced onions until soft and translucent; set aside.

Line a 10 inch quiche pan with bread. Place cooked onions in an even layer over the bread. In a small bowl, combine eggs, sour cream, salt, white pepper and caraway seeds. Pour egg mixture over bread and onions, then lay bacon strips over top.

Bake in the preheated oven 25 to 30 for minutes, or until filling is set.

# Easy Caramelized Onion Pork Chops

## Ingredients

1 tablespoon vegetable oil  
4 (4 ounce) pork loin chops, 1/2 inch thick  
3 teaspoons seasoning salt  
2 teaspoons ground black pepper  
1 onion, cut into strips  
1 cup water

## Directions

Rub chops with 2 teaspoons seasoning salt and 1 teaspoon pepper, or to taste.

In a skillet, heat oil over medium heat. Brown pork chops on each side. Add the onions and water to the pan. Cover, reduce heat, and simmer for 20 minutes.

Turn chops over, and add remaining salt and pepper. Cover, and cook until water evaporates and onions turn light to medium brown. Remove chops from pan, and serve with onions on top.

# Zucchini and Onion Pancake

## Ingredients

3 zucchini  
1 large onion  
1 teaspoon dried oregano  
salt and pepper to taste  
1/4 cup butter

## Directions

Grate zucchini and onion into a medium bowl, and drain off excess juices. Stir in the oregano and salt and pepper to taste.

Heat a frying pan over medium high heat and melt butter in the pan. When butter has coated the pan, arrange the zucchini in a flat layer over the bottom of the pan. Fry until golden brown on both sides, about 5 minutes per side. Serve warm.



# Swiss Onion Loaf

## Ingredients

1 cup shredded Swiss cheese  
2 tablespoons dried minced onion  
1 (16 ounce) package hot roll mix  
1 tablespoon butter or margarine,  
melted

## Directions

In a bowl, combine cheese and minced onion with dry ingredients of hot roll mix. Prepare mix according to package directions. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Shape into a 5-in. ball and place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled. Bake at 375 degrees F for 25-30 minutes or until golden brown. Brush with butter. Remove to a wire rack to cool.

# Lentils and Rice with Fried Onions (Mujadarrah)

## Ingredients

6 tablespoons olive oil  
1 large white onion, sliced into rings  
1 1/3 cups uncooked green lentils  
3/4 cup uncooked long-grain white rice  
salt and pepper to taste  
1/4 cup plain yogurt or sour cream (optional)

## Directions

Heat the olive oil in a large skillet over medium heat. Stir in the onions, and cook about 10 minutes, until browned. Remove from heat, and set aside.

Place lentils in a medium saucepan with enough lightly salted water to cover. Bring to a boil, reduce heat, and simmer about 15 minutes.

Stir rice and enough water to cover into the saucepan with the lentils. Season with salt and pepper. Cover saucepan, and continue to simmer 15 to 20 minutes, until rice and lentils are tender.

Mix half the onions into the lentil mixture. Top with yogurt or sour cream and remaining onions to serve.

# Harvard Onions

## Ingredients

4 medium onions, cut into 1/2-inch slices  
1/2 cup water  
1/2 cup sugar  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/2 cup cider vinegar  
2 tablespoons butter or margarine  
1/2 teaspoon dried parsley flakes

## Directions

Place onions and water in a saucepan. Cover and cook over medium heat until tender, about 12 minutes.

Meanwhile, in another saucepan, combine sugar, flour, salt and vinegar; stir until smooth. Bring to a boil; cook and stir for 2 minutes. Stir in butter until melted. Drain onions and add to the sauce; sprinkle with parsley. Heat through.

# Potato and Onion Soup

## Ingredients

1/4 cup margarine  
1 onion, thinly sliced  
2 leeks  
2 red potatoes, peeled and sliced  
2 quarts water  
1 tablespoon salt  
1/4 cup margarine  
1/2 cup heavy whipping cream  
3 tablespoons chopped fresh  
chives

## Directions

In a heavy 4 quart pan, melt 1/4 cup butter and onion until wilted. Add cleaned and sliced leeks, potatoes, water and salt. Bring to a boil and simmer, partially covered, for 45 minutes or until potatoes are very tender.

Remove from heat and cool if you want. Blend the cooked mixture until smooth. Return to the saucepan; add 1/4 cup butter, cream and chives. Check for seasonings. Heat, but do not boil or the cream will curdle.

# Red Onion and Goat Cheese Tart

## Ingredients

1 (9 inch) unbaked pie crust  
5 red onions, quartered with roots intact  
2 tablespoons olive oil  
3 egg yolks  
5/8 cup heavy whipping cream  
4 1/2 ounces goat cheese  
salt to taste  
1 pinch ground black pepper

## Directions

Preheat oven to 400 degrees F (205 degrees C).

Line a 9 inch fluted, loose-bottom flat tart pan with pastry. Chill for 15 minutes. Cover with foil, and fill with pie weights. Bake for 10 minutes. Remove foil and weights, and bake for a further 5 minutes.

Put onions in a roasting tin, and drizzle over the oil. Season with salt and pepper. Roast for 15 minutes. Set aside to cool. Reduce oven temperature to 375 degrees F (190 degrees C).

Beat together egg yolks and cream, and season with salt and pepper. Arrange the red onions over the base of the baked pastry. Pour cream mixture over onions. Slice the goat cheese thinly, and dot over the top of the tart.

Bake for 30 minutes, or until custard has just set.

# Mena's Baked Macaroni and Cheese with

## Ingredients

6 tablespoons butter, divided  
1 large Vidalia or other sweet onion, thinly sliced  
1/2 teaspoon sugar  
1 pinch salt  
1 (8 ounce) box uncooked macaroni  
1 cup plain bread crumbs  
1/2 teaspoon dried mustard  
1 clove garlic, minced  
1 pinch cayenne pepper  
3 tablespoons all-purpose flour  
1 3/4 cups milk  
3/4 cup low-sodium chicken broth  
8 ounces grated sharp white Cheddar cheese  
1/2 cup grated Parmesan cheese  
salt and black pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13-inch baking dish.

Melt 2 tablespoons of the butter in a large skillet over medium heat. Add onions, sugar, and salt. Cook, stirring often, until onions are caramel colored, 15 to 20 minutes. If mixture is too dry, add an additional tablespoon of butter. Set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until al dente, 8 to 10 minutes. Drain, cover and set aside.

Melt 1 tablespoon of the butter in a small skillet over medium heat. Stir in the bread crumbs and toast lightly for a few minutes, stirring constantly.

Melt the remaining 3 tablespoons butter in a large pot over medium heat. Dissolve the dry mustard in an equal amount of water and add to the pot along with the garlic, and cayenne pepper. Stir until fragrant, about 30 seconds. Sprinkle in the flour and cook until golden, about 1 minute. Slowly whisk in the milk and broth. Bring to a simmer stirring constantly until the mixture is slightly thickened, about 5 minutes.

Remove the pan from the heat and stir in the Cheddar and Parmesan cheeses until melted. Stir in the onions and season with salt and pepper. Add the drained macaroni and stir until blended. Pour into the prepared baking dish and top with bread crumbs.

Bake until golden brown and bubbling around the edges, 25 to 30 minutes. Let cool for 10 minutes before serving.

# Onion-Rubbed Flank Steak

## Ingredients

1/3 cup chopped onion  
1 tablespoon red wine vinegar or  
cider vinegar  
1 tablespoon canola oil  
1 teaspoon pepper  
1/2 teaspoon salt  
1 garlic clove, minced  
1/4 teaspoon dried rosemary,  
crushed  
1/4 teaspoon dried basil  
1 (1 1/2-pound) beef flank steak

## Directions

In a bowl, combine the first eight ingredients; brush over both sides of steak. Place in a large resealable plastic bag; seal bag and refrigerate for 3-4 hours or overnight.

Place steak on a broiler pan. Broil 3-4 in. from the heat for 6-8 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Thinly slice across the grain.

# Butternut Squash with Onions and Pecans

## Ingredients

3 tablespoons butter  
1 large onion, diced  
2 1/4 pounds butternut squash  
1 cup chopped pecans  
3 tablespoons chopped fresh  
parsley  
salt and pepper to taste

## Directions

Place pecans on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Peel the squash, and remove the seeds. Cut into 1/2 inch cubes. There will be about 6 cups squash.

Melt butter or margarine in a heavy large skillet over low heat. Add onion and saute until very tender, about 15 minutes. Add squash and toss to coat. Cover. Cook until squash is tender but still holds it shape, stirring frequently, about 15 minutes. Season to taste with salt and pepper. Can be prepared 4 hours ahead. Let stand at room temperature. Rewarm over medium heat before continuing.

Stir in half of the pecans and half of the parsley. Transfer mixture to bowl. Sprinkle with remaining pecans and parsley. Serve.



# Asparagus with Garlic and Onions

## Ingredients

1/4 cup water  
1/2 pound fresh asparagus,  
trimmed  
1/2 cup diced white onion  
3 tablespoons butter  
salt and black pepper to taste  
2 cloves garlic, thinly sliced

## Directions

Pour water into a skillet. Place asparagus and onion in the skillet. Bring water to a boil over medium heat. Cover skillet and steam asparagus and onion 2 to 5 minutes, just until slightly tender. Add a few tablespoons of extra water, if needed, to maintain steam.

When water has steamed off, immediately place butter in skillet. Continue cooking until onions and asparagus are lightly browned. Mix in garlic, and continue cooking about 30 seconds. Season with salt and pepper to taste.

# Cheesy Green Onion Bagel Dip

## Ingredients

2 (8 ounce) packages cream  
cheese, softened  
2 (5 ounce) containers sharp  
processed cheese spread  
1 bunch green onions, chopped

## Directions

In a medium bowl, stir together the cream cheese, cheese spread and green onions. Refrigerate overnight before serving.

# Onion Meat Relish

## Ingredients

3/4 pound onion, cut into wedges and separated  
2 tablespoons butter  
2 tablespoons red wine vinegar  
1/4 tablespoon salt  
1/4 teaspoon ground black pepper  
2 teaspoons white sugar

## Directions

In a medium saucepan over medium heat, slowly cook and stir the onions and butter until onions are tender, approximately 10 minutes.

Mix red wine vinegar, salt, ground black pepper and white sugar with the onions and butter. Continue to cook and stir until the mixture thickens to a chunky, spreadable consistency, about 10 minutes. Refrigerate until serving.

# Hot Onion Dip

## Ingredients

3 (8 ounce) packages cream  
cheese, softened  
1 onion, finely chopped  
2 cups grated Parmesan cheese  
1/2 cup mayonnaise

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.

In the prepared dish, mix the cream cheese, onion, Parmesan cheese and mayonnaise.

Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.

# Turnips and Onions

## Ingredients

2 tablespoons butter  
1 tablespoon olive oil  
2 medium turnips, peeled and  
grated  
1 large onion, sliced into rings  
1 pinch salt and pepper to taste

## Directions

Melt butter with olive oil in a skillet over medium heat. Add the onions, and cook until caramelized, 10 to 15 minutes. Transfer the onion to a bowl, and mix with the grated turnip. Season with salt and pepper. Refrigerate for 30 minutes to allow the flavors to mingle. Serve on small toast or crackers.

# Steak And Onions

## Ingredients

1 large onion, halved and sliced  
2 tablespoons butter or margarine  
1/3 cup white wine or chicken  
broth  
1 garlic clove, minced  
1/2 teaspoon dried rosemary,  
crushed  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 beef tenderloin steaks, 1 1/2 to  
2 inches thick

## Directions

In a large skillet, cook onion in butter over medium heat for 15-20 minutes or until onion is golden brown, stirring frequently. Stir in wine or broth and garlic. Bring to a boil. Reduce heat; simmer, uncovered, for 3-4 minutes or until liquid has evaporated.

Meanwhile, combine the rosemary, salt and pepper; rub over steaks. Broil 4 in. from the heat for 7-9 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Serve with caramelized onions.

# Festive Onions

## Ingredients

4 cups sliced onion  
5 tablespoons butter  
1 cup cream  
salt to taste  
ground black pepper to taste  
2/3 cup Parmesan cheese  
2 eggs

## Directions

Saute onions in butter or margarine until transparent. Place in 2-quart baking dish.

In a small bowl, beat eggs well. Stir in cream, and season with salt and pepper. Pour mixture over onions, and sprinkle cheese.

Bake, uncovered, at 425 degrees F (220 degrees C) for 15 to 20 minutes.

# Dilly Sweet Onions

## Ingredients

1 pound sweet onion, thinly sliced  
1/2 cup sugar  
1/2 cup cider vinegar  
1/4 cup vegetable oil  
2 teaspoons dill weed  
1 teaspoon salt

## Directions

Place the onions in a large bowl. In a small saucepan, combine the sugar, vinegar, oil, dill and salt; bring to a boil, stirring constantly. Pour over onions and toss to coat. Cover and refrigerate for at least 5 hours. Serve with a slotted spoon.



# Cheddar and Onion Soup Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1/2 cup all-purpose flour for coating  
1 tablespoon vegetable oil  
1 (1 ounce) package dry onion soup mix  
2 cups boiling water  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place flour in a shallow dish or bowl; heat oil in a medium skillet over medium high heat. Dredge chicken in flour, then brown in hot oil; place browned chicken in a 9x13 inch baking dish.

Combine soup mix and boiling water in a small bowl; top chicken with cheese, then water/soup mix.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until chicken is cooked through and cheese is bubbly and brown.

# Caramelized Onion and Horseradish Smashed

## Ingredients

3 tablespoons butter  
4 onion, sliced and separated into rings  
1 tablespoon white wine vinegar  
1/2 teaspoon ground dried thyme  
6 large baking potatoes, peeled and cubed  
1 tablespoon Dijon mustard  
2 tablespoons prepared horseradish, or to taste  
salt and cracked black pepper to taste  
1/4 cup softened butter  
3/4 cup half-and-half

## Directions

Melt 3 tablespoons butter in a large skillet over medium-high heat. Add the onions and cook for 5 minutes. Reduce heat to medium, and continue cooking, stirring frequently, until the onions have softened, and achieved a deep brown color, 15 to 25 minutes. Stir in vinegar and thyme, and cook for 5 minutes more.

While the onions are cooking, place cubed potatoes in large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes can be pierced easily with a fork, about 20 minutes. Drain the potatoes in a colander, and allow to steam for a minute.

To finish the dish, transfer the potatoes to a serving bowl, and use a potato masher to mix with Dijon mustard, horseradish, salt and cracked black pepper until smooth. Mix in softened butter, caramelized onions, and half-and-half until onions are distributed evenly.

# Japanese Zucchini and Onions

## Ingredients

2 tablespoons vegetable oil  
1 medium onion, thinly sliced  
2 medium zucchinis, cut into thin strips  
2 tablespoons teriyaki sauce  
1 tablespoon soy sauce  
1 tablespoon toasted sesame seeds  
ground black pepper

## Directions

Warm the oil in a large skillet over medium heat. Stir in onions, and cook 5 minutes. Add zucchini, and cook, stirring, about 1 minute. Stir in teriyaki sauce, soy sauce, and sesame seeds. Cook until zucchini are tender, about 5 minutes. Stir in ground pepper, and serve immediately.

# Blooming Onion and Dipping Sauce

## Ingredients

### Dipping Sauce:

1/2 cup mayonnaise  
1 tablespoon ketchup  
2 tablespoons cream-style horseradish sauce  
1/3 teaspoon paprika  
1/4 teaspoon salt  
1/8 teaspoon dried oregano  
1 pinch ground black pepper  
1/3 teaspoon cayenne pepper

### Blooming Onion:

1 egg  
1 cup milk  
1 cup all-purpose flour  
1 1/2 teaspoons salt  
1 1/2 teaspoons cayenne pepper  
1 teaspoon paprika  
1/2 teaspoon ground black pepper  
1/3 teaspoon dried oregano  
1/8 teaspoon dried thyme  
1/8 teaspoon ground cumin  
1 large sweet onion  
3/4 cup vegetable oil for frying

## Directions

To make sauce: In a medium bowl, combine mayonnaise, ketchup, horseradish, 1/3 teaspoon paprika, 1/4 teaspoon salt, 1/8 teaspoon oregano, a dash ground black pepper and cayenne pepper; mix well. Keep sauce covered in refrigerator until needed.

To make the batter: In a medium bowl, beat egg and add milk. In a separate bowl, combine flour, salt, cayenne pepper, paprika, ground black pepper, oregano, thyme and cumin; mix.

To slice onion: slice 1 inch off of the top and bottom of the onion and remove the papery skin. Use a thin knife to cut a 1 inch diameter core out of the middle of the onion. Now use a very sharp, large knife to slice the onion several times down the center to create 'petals': First slice through the center of the onion to about three-fourths of the way down. Turn the onion 90 degrees and slice it again in an X across the first slice. Keep slicing the sections in half, very carefully until the onion has been cut 16 times. Do not cut down to the bottom of the onion. (The last 8 slices will be difficult, be careful).

Spread the 'petals' of the onion apart. To help keep them separate you could plunge the onion into boiling water for 1 minute and then into cold water.

Dip the onion into the milk mixture and then coat it liberally with the flour mixture. Again separate the petals and sprinkle the dry coating between them. Once you're sure the onion is well-coated, dip it back into the wet mixture and into the dry coating again. This double-dipping ensures you have a well-coated onion because some of the coating will wash off when you fry the onion.

Heat oil in a deep fryer or deep pot to 350 degrees F (175 degrees C). Make sure you use enough oil to completely cover the onion when it fries.

Fry the onion right side up in the oil for 10 minutes or until it turns brown. When the onion has browned, remove it from the oil and let it drain on a rack or paper towels. Open the onion wider from the center so that you can put a small dish of the dipping sauce in the center.

# Flowering Vidalia Onion

## Ingredients

1 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 teaspoon cayenne pepper  
1/4 teaspoon dried thyme  
1 egg, beaten  
1 cup milk  
1 large Vidalia or other sweet onion, peeled  
1/2 cup creamy salad dressing (such as Miracle Whip<sup>®</sup>)  
2 tablespoons prepared horseradish  
2 teaspoons ketchup  
1/4 teaspoon paprika  
1/4 teaspoon salt  
1/4 teaspoon cayenne pepper  
1/8 teaspoon dried oregano  
1/4 teaspoon black pepper  
1 quart vegetable oil for frying

## Directions

Whisk together the flour, 1 teaspoon salt, 1/2 teaspoon black pepper, 1 teaspoon cayenne pepper, and thyme in a bowl, and set aside. Whisk together the egg and milk in a separate small bowl, and set aside.

"Flower" the onion by cutting 1 inch off of the top of the onion, leaving the root intact. Make slices in the onion from top to bottom, 1/2 inch apart, making sure not to cut the roots. Gently separate the pieces of the onion making it look like a blossom. Dip the onion flower into the milk mixture, making sure to moisten all of the "petals". Coat the flower with the seasoned flour, and gently shake off any excess flour. Place the onion onto a plate, and refrigerate for 45 minutes.

Stir together the creamy salad dressing, horseradish, ketchup, paprika, 1/4 teaspoon salt, 1/4 teaspoon cayenne pepper, oregano, and 1/4 teaspoon black pepper to make the dipping sauce for the onion.

Heat the frying oil in deep-fryer to 350 degrees F (175 degrees C).

Fry the onion in the hot oil until the onion is tender on the inside, and crispy golden brown on the outside, 10 to 12 minutes. Drain upside down on a paper towel-lined plate for several minutes before serving with the sauce.

# Dilly Onion Braid

## Ingredients

1 cup sour cream  
1 (.25 ounce) package active dry yeast  
1/4 cup warm water (105 degrees to 115 degrees)  
1 egg  
2 tablespoons butter or margarine, softened  
2 tablespoons sugar  
1 1/2 teaspoons salt  
2 1/2 cups all-purpose flour  
1/3 cup finely chopped onion  
1 tablespoon dill seed  
1 teaspoon dill weed  
1 egg yolk  
2 teaspoons cold water

## Directions

Let sour cream stand at room temperature for 1 hour. In a mixing bowl, dissolve yeast in warm water. Add the sour cream, egg, butter, sugar, salt and 1 cup flour. Beat on medium speed for 2 minutes. Add the onion, dill seed and dill weed; mix well. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Turn onto a lightly floured surface; divide into thirds. Cover and let rest for 10 minutes. Shape each into an 18-in. rope. Place ropes on a greased baking sheet and braid; pinch seams to seal and tuck ends under. Cover and let rise in a warm place until doubled, about 30 minutes. Beat egg yolk and cold water; brush over braid. Bake at 350 degrees F for 30-40 minutes or until golden brown. Remove from pan to a wire rack to cool.

# Beer Battered Onion Rings

## Ingredients

- 2 cups all-purpose flour
- 1 egg, beaten
- 2 teaspoons dried parsley
- 2 teaspoons garlic powder
- 2 teaspoons dried oregano
- salt and pepper to taste
- 1 cup beer
- 3 large onions, sliced into rings
- 1 cup oil for frying

## Directions

In a shallow bowl combine flour, egg, parsley, garlic powder, oregano, salt and pepper. Gradually add beer, stirring, until a thick batter forms. Add more or less beer depending on the desired consistency of the batter.

In a heavy frying pan heat oil (adjust amount, depending on the size of your pan, so that you have a couple of inches of oil) over medium-high heat. When oil is hot, dip onions in batter and fry, turning once to brown evenly on both sides. Drain on paper towels.

# Caramelized-Onion Pork

## Ingredients

1 large sweet onion, thinly sliced  
1 teaspoon sugar  
2 teaspoons olive oil  
1 (1 pound) pork tenderloin  
1/4 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a large skillet, cook onion and sugar in oil over medium-low heat until onion is tender and golden brown, about 30 minutes, stirring occasionally.

Place the pork in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with salt and pepper. Top with onion mixture.

Bake, uncovered, at 350 degrees F for 40-45 minutes or until a meat thermometer reads 160 degrees F. Let stand for 5 minutes before slicing.



# Campfire Foil Onion

## Ingredients

1 large onion, peeled  
2 tablespoons butter, melted  
seasoned salt to taste  
salt to taste  
pepper to taste  
garlic pepper to taste

## Directions

Set peeled onion upright on a sheet of foil. Make several deep slices in the onion without cutting completely through the onion.

Pour butter over the onion. Sprinkle with seasoned salt, salt, pepper, and garlic pepper. Place the onion on a grill directly above a hot campfire, and cook until the onion is soft, about 20 minutes.

# Sweet Onion BBQ Burgers

## Ingredients

1/2 cup dry bread crumbs  
2 teaspoons onion salt  
2 teaspoons brown sugar  
1 egg, beaten  
1 pound ground beef  
1 1/4 cups barbecue sauce  
SAUCE:  
1/2 cup mayonnaise  
1/2 cup barbecue sauce  
1 teaspoon brown sugar  
ONION TOPPING:  
2 tablespoons butter  
1/4 cup honey  
2 large sweet onions, thinly sliced  
4 slices smoked Cheddar cheese  
4 hamburger buns, split

## Directions

In a bowl, combine the bread crumbs, onion salt and brown sugar. Add egg. Crumble beef over mixture and mix well. Shape into four patties. Place in a shallow dish; pour barbecue sauce over patties. Cover and refrigerate for 2-4 hours.

In a small bowl, combine the sauce ingredients; cover and refrigerate until serving. For topping, melt butter in a large skillet. Stir in honey until blended. Add onions; saute for 15-20 minutes or until tender and lightly browned. Keep warm.

Drain and discard barbecue sauce. Grill patties, uncovered, over medium-hot heat for 5-7 minutes on each side or until juices run clear. Top each with a cheese slice; grill 1 minute longer or until cheese is melted. Serve on buns with sauce and onion topping.

# French Onion Dip

## Ingredients

1 (8 ounce) package cream  
cheese, softened  
1 (1 ounce) package dry onion  
soup mix  
1/4 cup milk

## Directions

In a medium bowl, blend the cream cheese and dry onion soup mix.  
Add milk until the mixture reaches a desirable consistency.

# Apple and Onion Beef Pot Roast

## Ingredients

1 (3 pound) boneless beef sirloin  
tip roast, cut in half  
1 cup water  
1 teaspoon seasoned salt  
1/2 teaspoon reduced sodium soy  
sauce  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon garlic powder  
1 large tart apple, quartered  
1 large onion, sliced  
2 tablespoons cornstarch  
2 tablespoons cold water  
1/8 teaspoon browning sauce

## Directions

In a large nonstick skillet coated with nonstick cooking spray, brown roast on all sides. Transfer to a 5-qt. slow cooker. Add water to the skillet, stirring to loosen any browned bits; pour over roast. Sprinkle with seasoned salt, soy sauce, Worcestershire sauce and garlic powder. Top with apple and onion. Cover and cook on low for 5-6 hours or until the meat is tender.

Remove roast and onion; let stand for 15 minutes before slicing. Strain cooking liquid into a saucepan, discarding apple. Bring liquid to a boil; cook until reduced to 2 cups, about 15 minutes. Combine cornstarch and cold water until smooth; stir in browning sauce. Stir into cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over beef and onion.

# Green Onion Biscuits

## Ingredients

2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon onion powder  
1 cup 1% buttermilk  
1/2 cup finely chopped green onions  
3 tablespoons canola oil  
Refrigerated butter-flavored spray

## Directions

In a large bowl, combine the first five ingredients. Combine the buttermilk, onions and oil; stir into dry ingredients just until moistened.

Drop by heaping teaspoonfuls 2 in. apart onto baking sheets coated with nonstick cooking spray. Spritz tops with butter-flavored spray. Bake at 400 degrees F for 14-18 minutes or until golden brown. Serve warm.

# Vegetable-Stuffed Baked Onions

## Ingredients

8 medium onion, peeled  
4 bacon strips, diced  
3/4 cup finely chopped carrots  
1/2 cup finely chopped sweet red pepper  
1 1/2 cups soft bread crumbs  
1/3 cup minced fresh parsley  
3 tablespoons butter, melted  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
3/4 cup beef broth

## Directions

Cut 1/2 in. off the top of each onion; trim bottom so onion sits flat. Scoop out center, leaving a 1/2-in. shell. Chop remaining onion, set 1/2 cup aside (discarding remaining onion or save for another use). Place onion shells in a Dutch oven or large saucepan and cover with water. Bring to a boil; reduce heat and cook for 8-10 minutes.

Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 teaspoon drippings. In same skillet, saute the chopped onion, carrots and red pepper in dripping for 8 minutes or until tender. Remove from the heat; stir in the bread crumbs, parsley, butter, salt, pepper and bacon.

Drain onion shells; fill each with about 1/3 cup vegetable mixture. Place in an ungreased shallow 3-qt. baking dish. Pour broth over onions. Cover and bake at 350 degrees F for 45-50 minutes or until heated through.

# Onion Rings

## Ingredients

1 quart oil for frying  
1 cup dry pancake mix  
1 large Spanish onion, sliced into rings

## Directions

Heat the oil in a large, deep skillet over medium high heat.

Prepare pancake mix according to package directions.

One at a time, dip Spanish onion rings into the prepared pancake batter, then into the hot oil. Fry until crispy and browned, about 3 minutes. Drain on paper towels.

# German Zwiebelkuchen (Onion Pie)

## Ingredients

6 pounds onions, sliced  
4 slices bacon  
1 (16 ounce) container sour cream  
4 egg  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon caraway seed  
2 recipes pastry for a 9 inch single crust pie

## Directions

Preheat oven to 425 degrees F (220 degrees C). Line a jelly-roll pan or large pizza pan with prepared dough, making sure dough extends up sides of pan.

Saute onion in a skillet until translucent and pour cooked onion into a large mixing bowl. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, chop and add to onion; mix well.

Stir in sour cream. Beat eggs enough to break up yolks, then mix in to pie mixture. Add flour to thicken mixture (onions will create a lot of water), then add salt. Mix well and pour mixture into prepared pan. Sprinkle top with caraway seed.

Bake in preheated oven for about 1 hour, or until onions start to turn golden brown on top.



# Pickled Pepper and Onion Relish

## Ingredients

3 large onions, cut into thin slices  
8 large green bell peppers, cut into thin strips  
3 jalapeno peppers, seeded and minced (optional)  
6 tablespoons pickling spice  
2 cups white sugar  
1 teaspoon salt  
2 cups apple cider vinegar

## Directions

Place onion, bell pepper, jalapeno pepper, pickling spice, sugar, salt, and vinegar into a large saucepan. Bring to a boil over high heat, then reduce heat to medium-low, and simmer 5 minutes, stirring occasionally.

Pack pepper mixture into hot, sterilized canning jars, and fill with hot vinegar, leaving 1/4 inch headspace. Top with a sterilized lid, and screw on tops securely.

Place jars into a canner or large stockpot, and cover with 2 inches of water. Bring to a boil, then reduce heat to medium, and simmer gently for 30 minutes. After 30 minutes, remove jars and allow to cool to room temperature. Refrigerate any jars that did not seal. Refrigerate after opening.

# Onion Shortcake

## Ingredients

1 (8.5 ounce) package corn bread/muffin mix  
1/3 cup milk  
1/4 cup vegetable oil  
1 egg  
1 large onion, chopped  
1 (8 ounce) can cream-style corn  
1 1/2 cups shredded Cheddar cheese, divided  
1 cup sour cream  
1/2 cup mayonnaise\*  
1 teaspoon salt  
2 drops hot pepper sauce

## Directions

In a bowl, combine the corn bread mix, milk, oil and egg. Spread in a greased 9-in. square baking pan. In another bowl, combine the onion, corn, 1 cup cheddar cheese, sour cream, mayonnaise, salt and hot pepper sauce; mix well. Spoon over batter. Top with remaining cheese. Bake at 425 degrees F for 25-30 minutes or until golden brown. Cool for 15 minutes before cutting. Refrigerate leftovers.

# Onion Brunch Squares

## Ingredients

2 large onions, chopped  
2 tablespoons butter or margarine  
1 tablespoon all-purpose flour  
1/2 cup sour cream  
1/2 teaspoon salt  
1/2 teaspoon caraway seeds  
3 eggs, lightly beaten  
3 bacon strips, cooked and crumbled  
1 (8 ounce) package refrigerated crescent rolls

## Directions

In a skillet saute onions in butter until tender; cool. Meanwhile, in a bowl, combine the flour, sour cream, salt and caraway seeds if desired until blended. Add eggs and mix well. Stir in bacon and reserved onions. Unroll crescent roll dough into an ungreased 9-in. square baking pan. Press seams together to seal; press dough 1 in. up the sides of pan. Pour onion mixture into crust. Bake at 375 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean.

# Sausages in Onion Gravy

## Ingredients

8 links pork sausage  
1 onion, chopped  
3 tablespoons all-purpose flour  
2 1/2 cups water  
2 cubes beef bouillon  
1 tablespoon Worcestershire sauce  
2 tablespoons tomato sauce  
salt and pepper to taste

## Directions

Boil sausages in large pan of water for 5 minutes; drain and peel off skin. Chop up sausages.

Heat oil in a large fry pan and fry onion until soft and golden. Remove pan from heat and add flour. Stir slowly adding water until well combined. Return to heat and bring to boil, stirring. Add beef cubes, Worcestershire sauce, tomato sauce, salt and pepper; mix well.

Reduce heat and add cooked sausages. Cover and simmer for 20 minutes.

# Roasted Vidalia Onions

## Ingredients

2 Vidalia onions  
2 tablespoons butter  
2 cubes beef bouillon  
2 dashes salt  
2 dashes pepper  
2 dashes ground paprika

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Peel and core onions, then slice halfway through. Place onions on sections of aluminum foil large enough to wrap them completely. Place a bouillon cube in the center of each onion; place pat of butter on top. Season with salt, pepper, and paprika. Wrap the onions in foil.

Roast in preheated oven for 15 minutes.

# Chicken and Onions Over Linguini

## Ingredients

1 (8 ounce) package linguine pasta  
2 tablespoons butter  
2 tablespoons extra-virgin olive oil  
1 onion, cut into large dice  
4 green onions, cut into 1/4-inch pieces, white and green parts separated  
2 skinless, boneless chicken breast halves, cut into 1/4-inch pieces  
3 sprigs fresh thyme  
1 clove garlic, minced  
salt and ground black pepper to taste  
1 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly-salted water to a boil. Cook the linguine in the boiling water until tender but still firm to the bite, about 11 minutes. Drain, reserving about 3/4 cup of the pasta water. Place the drained pasta in a large bowl.

Melt the butter with the olive oil in a large skillet over low heat. Cook the diced onion and white parts of the green onion in the butter and oil for about 10 minutes.

Stir the green parts of the green onions, the chicken, thyme, and garlic into the onions and continue cooking until the onions are translucent and the chicken is no longer pink in the center, about 10 minutes more.

Stir the reserved pasta water into the mixture and remove from the heat. Season with salt and pepper. Pour the mixture over the drained pasta and toss to coat. Sprinkle the Parmesan cheese over the pasta and stir.

# Onion Crescent Rolls

## Ingredients

10 tablespoons butter, softened and divided  
1/2 cup sugar  
2 eggs  
1 (.25 ounce) package active dry yeast  
1 cup warm milk (110 to 115 degrees F)  
1 cup diced onion  
1/2 teaspoon salt  
3 1/2 cups all-purpose flour

## Directions

In a large mixing bowl, cream 1/2 cup butter and sugar. Add eggs, one at a time, beating well after each addition. Dissolve yeast in warm milk; add to creamed mixture. Add the onion, salt and 1 cup flour; beat until blended. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 12-in. circle; cut each circle into 12 wedges. Roll up wedges from the wide end and place point side down 2 in. apart on greased baking sheets. Curve ends down to form crescents. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 400 degrees F for 9-11 minutes or until lightly browned. Remove from pans to wire racks. Melt remaining butter; brush over warm rolls.

# Apple and Onion Dressing

## Ingredients

7 cups white bread cubes  
1 cup raisins  
3/4 cup butter  
1 cup chopped onion  
1 cup chopped celery  
1 clove garlic, minced  
3 cups diced apple without peel  
1/4 cup chopped fresh parsley  
1 1/2 teaspoons salt  
1/4 teaspoon paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Cover raisins with boiling water and let sit for 5 minutes. Drain well then toss them with the bread cubes.

In a skillet melt the butter and saute the onions, garlic, and celery for about 4 to 5 minutes. Stir the sauteed onions into the bread cube mixture. Add the diced apples, parsley, salt and paprika and stir carefully. Place stuffing mix in the prepared dish or you can alternately place it in a large roaster with your favorite uncooked meat (pork chops, turkey, chicken, etc.).

Bake the dressing for 30 to 40 minutes. If you are baking the dressing with meat cook it until the meat is completely done all the way through.



# French Onion Soup X

## Ingredients

5 1/4 cups vegetable broth,  
divided  
4 onions, sliced  
1/8 teaspoon white sugar  
2 tablespoons all-purpose flour  
1/2 cup dry white wine  
1 bay leaf  
1/2 teaspoon ground thyme  
1/2 teaspoon ground black  
pepper  
1 tablespoon brandy  
4 slices French bread, toasted  
1 clove garlic, halved  
2 tablespoons grated fat-free  
Parmesan cheese

## Directions

In a large non-stick saucepan, heat 1/4 cup vegetable broth. Stir in the onion and cook over medium heat until golden, 15 minutes.

Stir in the sugar and flour. Pour in the remaining 5 cups vegetable broth and the wine. Stir in the bay leaf, thyme and black pepper. Bring to a boil and let boil 8 minutes, stirring constantly; then reduce heat, partly cover, and simmer 30 minutes.

Preheat oven broiler.

Remove from heat, remove bay leaf and stir in brandy. Rub garlic clove over toast. Ladle the soup into 4 ovenproof bowls and float a piece of toast on top of each bowl. Sprinkle with the Parmesan.

Place bowls under broiler until cheese melts.

# Onion Bake

## Ingredients

6 onions, thinly sliced  
2 cups butter  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 cup milk  
2 cups shredded mozzarella  
cheese  
1 (1 pound) loaf French bread

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small pan, melt butter and add onions. Cook 10 to 15 minutes or until soft. Remove onions from pan (leave butter in pan) and place in a 9x13 inch pan.

Combine soup and milk to pour over onions. Sprinkle with cheese. Slice bread approximately 1 1/2 inches thick and dip both sides in butter. Arrange on top of cheese. Bake for 30 minutes or until bread is golden brown and toasty!

# French Onion Dip From Scratch

## Ingredients

2 tablespoons olive oil  
1 1/2 cups chopped onion  
1/4 teaspoon kosher salt  
1 cup sour cream  
1 cup mayonnaise  
1/2 teaspoon garlic powder  
1/4 teaspoon ground white pepper  
1/2 teaspoon kosher salt

## Directions

Heat the oil in a large skillet over medium heat; add the onions and 1/4 teaspoon of kosher salt. Cook and stir until the onions are caramelized to a nice golden brown, about 20 minutes. Remove the onions from the heat and cool.

Mix together the sour cream, mayonnaise, garlic powder, white pepper, and remaining kosher salt. Stir in the onions when they are cool. Cover and refrigerate the dip for at least 2 hours before serving.

# Meatloaf with Fried Onions and Ranch Seasoning

## Ingredients

1 1/2 pounds ground beef  
2 eggs, beaten  
1/4 cup ketchup  
3/4 cup herb-seasoned dry bread stuffing mix  
1/2 (1 ounce) package dry Ranch-style dressing mix  
1 (6 ounce) can French-fried onions

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine meat, eggs, ketchup, stuffing mix, ranch dressing mix and fried onions.

Shape into loaf and fit into 9 x 5 inch loaf pan.

Bake, covered loosely with foil, at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until meat is thoroughly cooked.

# French Onion Soup VI

## Ingredients

3 pounds racked beef ribs  
5 red onions, sliced  
2 (14 ounce) cans beef broth  
2 teaspoons salt  
1 ounce soy based liquid seasoning  
salt and pepper to taste  
6 slices French bread  
2 tablespoons butter, melted  
2 teaspoons garlic powder  
2 teaspoons paprika  
1/2 cup shredded mozzarella cheese

## Directions

Place beef ribs in a large stock pot over medium heat. Brown on all sides. Cover with water and bring to a boil, then cover, reduce heat and simmer 1 hour.

Remove meat and bones to a cutting board to cool. Introduce onions, beef broth and salt to the rib water. Bring to a boil, then reduce heat and simmer 1 hour.

When the bones are cool enough to handle, remove the meat with a knife. Finely chop the meat and add to the soup.

After an hour of simmering, season the soup with the liquid seasoning and salt and pepper to taste. Simmer 30 minutes more.

Preheat oven broiler.

Cut French bread in slices that will fit in your serving bowls. Place slices on a baking sheet and brush with melted butter. Sprinkle with garlic powder and paprika. Place under preheated broiler until browned, 2 to 10 minutes.

Ladle soup into 6 ovenproof serving bowls. Lay one crouton over each serving. Top with mozzarella. Place bowls on a sturdy baking sheet and place under broiler to melt cheese, 1 minutes. Serve at once.

# Onion-Crusted Meat Loaf with Roasted Potatoes

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
1 1/2 pounds ground beef  
1 (2.8 ounce) can French's®  
French Fried Onions  
1 egg, beaten  
1 tablespoon Worcestershire  
sauce  
6 small potatoes, cut into quarters

## Directions

Thoroughly mix 1/2 cup soup, beef, 1/2 can onions, egg and Worcestershire in a large bowl. Place the mixture in a 13 x 9 x 2-inch baking pan and firmly shape into an 8 x 4-inch loaf. Spoon the remaining soup over the meat loaf. Arrange the potatoes around the meat loaf.

Bake at 400 degrees F for 1 hour or until the meat loaf is cooked through. Stir the potatoes. Sprinkle the remaining onions over the meat loaf and bake for 3 minutes or until the onions are golden.

# Bloomin' Onion Dipping Sauce

## Ingredients

1/2 cup sour cream  
2 tablespoons ketchup  
1/2 teaspoon seasoned salt  
1/8 teaspoon crushed red pepper flakes  
1 1/2 teaspoons finely grated raw horseradish  
1/4 teaspoon paprika

## Directions

In a medium mixing bowl, combine sour cream, ketchup, seasoning salt, red pepper flakes, horseradish, and paprika. Serve immediately or refrigerate before serving.

# Vegan Lentil, Kale, and Red Onion Pasta

## Ingredients

2 1/2 cups vegetable broth  
3/4 cup dry lentils  
1/2 teaspoon salt  
1 bay leaf  
  
1/4 cup olive oil  
1 large red onion, chopped  
1 teaspoon chopped fresh thyme  
1/2 teaspoon chopped fresh oregano  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
8 ounces vegan sausage, cut into 1/4 inch slices (optional)  
  
1 bunch kale, stems removed and leaves coarsely chopped  
1 (12 ounce) package rotini pasta  
2 tablespoons nutritional yeast (optional)

## Directions

Bring the vegetable broth, lentils, 1/2 teaspoon of salt, and bay leaf to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and cook until the lentils are tender, about 20 minutes. Add additional broth if needed to keep the lentils moist. Discard the bay leaf once done.

As the lentils simmer, heat the olive oil in a skillet over medium-high heat. Stir in the onion, thyme, oregano, 1/2 teaspoon of salt, and pepper. Cook and stir for 1 minute, then add the sausage. Reduce the heat to medium-low, and cook until the onion has softened, about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil over high heat. Add the kale and rotini pasta. Cook until the rotini is al dente, about 8 minutes. Remove some of the cooking water, and set aside. Drain the pasta, then return to the pot, and stir in the lentils, and onion mixture. Use the reserved cooking liquid to adjust the moistness of the dish to your liking. Sprinkle with nutritional yeast to serve.



# Southern Style French Onion Soup

## Ingredients

4 tablespoons butter  
1 onion, sliced  
1/2 teaspoon dried thyme  
5 (10.5 ounce) cans beef  
consomme  
6 bay leaves  
1/2 cup white wine (optional)  
1 French baguette, cut into 1/2  
inch slices  
2 cups shredded mozzarella  
cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt the butter in a large skillet over medium high heat. Place the onion in the butter and saute for 5 to 10 minutes, or until tender. Stir in the thyme and remove from heat.

In a large pot over high heat, combine the consomme, bay leaves and white wine, if desired. Bring to a boil, reduce heat to low, stir in the sauteed onions and allow to heat through, about 10 to 15 minutes.

Ladle soup into 4 individual oven-safe bowls, filling each about 3/4 of the way. Top each bowl with 2 slices of baguette bread and then cover each with the cheese.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until cheese is melted and bubbly.

# Pork Sausages with Caramelized Onion Sauce

## Ingredients

1/4 cup olive oil  
4 onions, thinly sliced  
1 teaspoon salt  
1/2 teaspoon sugar  
1 tablespoon all-purpose flour  
1 cup chicken broth  
4 links pork sausage

## Directions

Warm oil in a large skillet over medium heat. Stir in onions, and cook until soft, about 10 minutes. Stir in salt and sugar. Reduce heat to medium low, cover, and cook 20 minutes. Stir in flour, then add broth. Stir well. Cover, leaving the lid slightly ajar, and cook 30 minutes.

Meanwhile, prepare oven broiler.

Place sausages on a broiling pan; place under the broiler, and cook, turning occasionally, until the skin is dark brown and the sausages are cooked through, about 20 minutes. Pour onion sauce over sausages.

# Tofu, Red Onions, Walnuts, and Blue Cheese

## Ingredients

1 cup uncooked long grain white rice  
2 cups water  
1/2 cup chopped walnuts  
1 tablespoon butter  
1 large red onion, sliced, separated into rings  
2 cloves garlic, minced  
1 cup vegetable broth  
1/2 teaspoon dried sage  
1/2 teaspoon dried tarragon  
salt and pepper to taste  
1 tablespoon olive oil  
1 (14 ounce) package firm tofu, drained and cut into 1/2 inch strips  
1 cup crumbled blue cheese

## Directions

Bring the rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Place the walnuts on a baking dish, and bake 10 minutes, stirring frequently, until lightly toasted. Remove from heat.

Melt the butter in a skillet over medium heat, and cook the onion until tender. Mix in garlic, and cook 1 minute. Stir in the broth, and season with sage, tarragon, salt, and pepper. Continue cooking 10 minutes, stirring often.

Heat the oil in a separate skillet. Dredge the tofu in the toasted walnuts, and cook in the skillet about 4 minutes on each side, until lightly browned. Mix any remaining walnuts and the onion and broth mixture into the skillet. Cook until heated through. Serve over rice, and top with blue cheese.

# Traditional English Pickled Onions

## Ingredients

2 1/4 pounds pearl onions, peeled  
1/2 cup salt  
3 cups malt vinegar  
1 tablespoon mixed pickling spice  
2 dried chile peppers, crumbled  
(optional)  
1 clove garlic, crushed  
2 bay leaves

## Directions

Place the peeled onions in a glass or ceramic bowl and cover with cold water. Drain the water into a saucepan and stir in the salt. Bring just to a boil so that the salt dissolves, then cool slightly and pour over the onions. Cover the bowl with a heavy plate so all of the onions stay submerged. Leave onions to stand for 24 hours.

Measure the vinegar into a saucepan. Tie the pickling spice into a cloth and add to the vinegar along with the bay leaves. Bring to a boil, then simmer over low heat for 5 minutes.

Rinse the onions and pat them dry. Add to the saucepan with the vinegar. Simmer for 2 to 3 minutes. Pack the onions into sterile jars and ladle the brine over them until they are covered. Add a dried chile pepper to each jar if you like. Seal with sterile lids and rings and store in a cool dark place for at least 6 weeks before opening.

# Grilled Cheese, Pickle and Vidalia Onion Sandwich

## Ingredients

3 tablespoons softened butter  
2 slices whole wheat bread  
2 slices sharp Cheddar cheese  
1 dill pickle, sliced  
2 thin slices Vidalia or other sweet onion

## Directions

Butter one side of each slice of bread with 1 tablespoon of butter. Melt the remaining tablespoon of butter in a skillet over medium heat. Place one bread slice butter-side-down into the skillet, and top with the Cheddar cheese, pickle slices, and onion. Place the remaining slice of bread butter-side-up onto the sandwich. Cook until crispy and golden brown on both sides, 5 to 7 minutes.

# Grilled Onion Blossom

## Ingredients

1 large sweet onion  
1 1/2 tablespoons butter  
garlic salt to taste  
ground black pepper to taste

## Directions

Preheat an outdoor grill for high heat.

Peel the onion. Slice into 6 to 8 wedges, leaving the base of the onion intact. Pull apart wedges slightly, and place butter, garlic salt and ground black pepper inside onion.

Wrap onion tightly with aluminum foil. Place on the preheated grill. Cook 45 minutes, or until the onion is translucent and lightly browned.