

Onions au Gratin



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
skillet steak



Look for 2- to 3-day-old bread from the bakery section of your market to make economical bread crumbs. Tear slices into chunks and process in a blender until crumbs form.

SHOPPING LIST

- mozzarella cheese
- self-rising flour

ON HAND

- onions • margarine • milk
- salt • bread crumbs

INGREDIENTS

- 3 large onions, sliced
- $\frac{3}{4}$ cup shredded mozzarella cheese, divided
- $\frac{1}{4}$ cup melted margarine
- $\frac{1}{4}$ cup self-rising flour
- 1 cup milk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup bread crumbs

SERVES **6**

COOKIN' *Express*

• The sharper your knife, the fewer tears you will shed when slicing onions. An electric meat slicer is an excellent choice for slicing onions.

Make Ahead

This casserole can be prepared up to 24 hours ahead and reheated in a 300°F oven for 15 minutes.

♦ VARIATION

For a tangier cheese taste, use Monterey Jack cheese in place of the mozzarella.

- 1** Preheat oven to 350°F.
- 2** Combine onions, $\frac{1}{2}$ cup mozzarella, margarine, flour, milk and salt in a large bowl; mix well.



- 2** Spoon onion mixture into an ungreased medium baking dish. Sprinkle remaining cheese and bread crumbs over top.

- 3** Bake casserole until cheese is melted and bread crumbs are browned, about 30 minutes.



Presentation Idea:

Garnish this delicious side dish with sprigs of fresh parsley. To serve, arrange onions alongside a platter of scrambled eggs. Pass a basketful of buttermilk biscuits and you have a super brunch idea.