

## SWISS ONION PIE

4 bacon strips, diced  
5 cups thinly sliced sweet onions  
2 teaspoon sugar  
1 Tablespoon flour  
1 teaspoon salt  
Dash cayenne pepper  
¼ teaspoon freshly ground black pepper  
¼ teaspoon nutmeg  
3 eggs slightly beaten  
1 cup milk  
1 cup grated Swiss cheese  
1 9inch unbaked pie shell.

Preheat oven to 425 deg. Fry the bacon until crisp. Drain on paper towels. Saute the onions in the bacon fat until limp, translucent, and turning light yellowish. Combine the sugar, flour, salt, cayenne, black pepper and nutmeg and add them to the eggs in a medium bowl. Add the milk to the mixture and stir in the grated cheese. Put the sautéed onions in the pie shell, sprinkle the bacon over, and pour in the liquid mixture. Bake for about 35 minutes or till the custard is set and golden brown. Makes 6-8 servings

–Muriel Jacobson

## VIDALIA ONIONS AU GRATIN

2 lbs. Vidalia onions  
2 Tbsp. butter  
2 Tbsp. all purpose flour  
2/3 cup milk  
1/2 tsp. salt  
4-5 drops hot pepper sauce  
3 oz. shredded sharp Cheddar cheese  
1-1/2 cups bread crumbs, made from stale bread  
3 Tbsp. melted butter  
1 Tbsp. dried parsley  
2 Tbsp. freshly grated Parmesan cheese

Peel onions and slice into thin rings. Cook over low heat in lightly salted water for 12 minutes; drain and transfer to a large bowl. Set aside. In a medium saucepan, melt butter. Add flour and stir well to form a paste. Cook over low heat, stirring constantly, for 3 minutes. Add salt and milk. Increase heat to medium high, and stirring constantly, cook until mixture is thick and smooth. Remove from heat. Stir in hot pepper sauce and cheese. Pour over onions and mix gently. Transfer mixture to a 2-quart casserole dish; cover and chill for 2 hours. To bake, place covered casserole in a preheated 325°F. oven for 25 minutes. Meanwhile, combine breadcrumbs, butter, and Parmesan cheese, tossing gently. Remove casserole from oven; uncover and sprinkle with breadcrumb mixture. Return to oven, and continue baking, uncovered, for 25-30 minutes more. Let stand 10 minutes before serving. Yield: 6 servings.

--Paula Anderson

#### BAKED ONIONS WITH FETA CHEESE

4 Vidalia onions

1/4 cup chicken broth

1/4 cup dry white wine

1/2 cup (2 oz.) water packed feta cheese, drained and crumbled

1/4 cup dry breadcrumbs

1/2 tsp. chopped fresh thyme (substitute 1/8 tsp. dried thyme)

1/8 tsp. freshly ground black pepper

Peel onions, leaving root ends intact. Trim top third of each onion and reserve for another use. Arrange onions, cut side down, in an 8-inch square baking pan coated with cooking spray. Add chicken broth and wine and cover pan tightly with aluminum foil. Bake in a preheated 450°F oven for 30 minutes. Uncover and bake for 30 minutes more. Carefully turn onions over with a spatula and continue baking for 25-30 minutes more or until onions are soft and liquid has almost evaporated. Remove from oven. Preheat broiler.

In a small bowl, combine feta with breadcrumbs, thyme, and pepper, stirring until blended. Pat cheese mixture evenly onto cut side of onions and place under broiler for 1 minute or until cheese mixture begins to brown.

Yield: 4 servings.

--Paula Anderson

#### BAKED SWEET ONIONS

Peel off the outer layer of the onion. Slice across the top and bottom and cut an X halfway through each. Sprinkle with salt and pepper. Add your choice of:

Butter

Worcestershire sauce

¼ boullion cube

Sherry

Wrap each onion in aluminum foil. Coop in hot coals OR roast in a 350 degree oven for 60 minutes. One onion per serving.