

---

# Baked Onions with Mushroom-Wine Sauce

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

**1 can (20 ounce) whole onions, drained**

**3 tablespoons butter**

**3 tablespoons flour**

**1 can cream of mushroom soup**

**1/2 cup dry white wine**

**1/2 cup blanched slivered almonds**

**1/2 cup grated Cheddar cheese**

**salt**

**pepper**

In a saucepan, melt the butter and stir in the flour. Add the soup and wine. Cook, stirring constantly, until the mixture is thickened and smooth. Season to taste.

Add the drained onions and almonds.

Turn into a greased casserole dish. Sprinkle with grated cheese.

Bake at 350 degrees for about 20 minutes.

Yield: 4 to 5 servings

## **Side Dishes**

---

*Per Serving (excluding unknown items): 870 Calories; 63g Fat (70.5% calories from fat); 21g Protein; 38g Carbohydrate; 3g Dietary Fiber; 155mg Cholesterol; 1745mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 1 1/2 Vegetable; 11 Fat.*