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# Country Club Onions

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 20

**6 large Bermuda onions, sliced rather thin and separated into rings**

**2 cups water**

**8 ice cubes**

**1/2 cup vinegar**

**1 tablespoon sugar**

**1 teaspoon salt**

**1/2 cup mayonnaise**

**1 to 2 teaspoons celery seeds**

Soak the onion rings two to four hours or overnight in water to which ice cubes, vinegar, sugar and salt have been added. Cover the container well. Refrigerate.

Drain well on paper towels. Place the onions into a bowl.

In a separate bowl, combine the mayonnaise and celery seeds. Pour the mixture over the bowl of onions. Stir well.

(Great for picnics and cold suppers.)

## Side Dishes

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*Per Serving (excluding unknown items): 56 Calories; 5g Fat (70.8% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 140mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.*