
Festive Onions

Cynthia Buff

Nettles Island Cooking in Paradise - 2014

4 cups sliced onions

5 tablespoons butter

2 eggs

1 cup cream or half-and-half

salt

pepper

3/4 cup Parmesan cheese

In a skillet, saute' the onions in butter until transparent (do not brown). Place the onions in a baking dish.

In a bowl, beat the eggs. Mix in the cream. Add the salt and pepper. Pour the mixture over the onions. Sprinkle with cheese.

Bake in the oven at 425 degrees for 15 minutes.

Side Dishes

Per Serving (excluding unknown items): 1104 Calories; 86g Fat (69.3% calories from fat); 43g Protein; 43g Carbohydrate; 8g Dietary Fiber; 626mg Cholesterol; 1856mg Sodium. Exchanges: 5 Lean Meat; 7 Vegetable; 13 1/2 Fat.