
Sherried Onions

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

Servings: 6

5 white onions, peeled and sliced

1/3 cup butter

1 teaspoon MSG

1/2 teaspoon sugar

1/2 teaspoon salt

freshly ground pepper

1/2 cup sherry

2 tablespoons Parmesan cheese

In a skillet, saute' the onions in butter. Stir to separate the rings. Season with MSG, sugar, salt and pepper. Cook until tender.

Add the sherry and sprinkle with Parmesan cheese.

Side Dishes

Per Serving (excluding unknown items): 161 Calories; 11g Fat (67.2% calories from fat); 2g Protein; 10g Carbohydrate; 2g Dietary Fiber; 29mg Cholesterol; 416mg Sodium. Exchanges: 0 Lean Meat; 1 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.