

# Vidalia Onion Casserole III

*Colleen Kessler*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*1 stick butter  
7 or 8 large Vidalia onions,  
cut in chunks  
1 1/2 cups cooked rice  
1 cup grated Swiss cheese  
2/3 cup half-and-half  
salt (to taste)  
pepper (to taste)*

Preheat the oven to 325 degrees.

In a saucepan, melt the butter and saute' the onions until transparent.

In a bowl, mix the onions, cheese, cream and cooked rice.

Place the mixture in a two-quart casserole.

Bake for one hour.

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Per Serving (excluding unknown items): 1173 Calories; 93g Fat (70.7% calories from fat); 8g Protein; 78g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 942mg Sodium. Exchanges: 5 Grain(Starch); 18 1/2 Fat.