

Creamed Onion

- 3 tablespoons butter
- 2 cups sweet onion, sliced or boiled pearl onions
- 1 egg
- 1/2 cup heavy cream
- salt
- pepper
- 1/3 cup Parmesan cheese

Preheat oven to 375 degrees Fahrenheit.

Saute onions in butter, until they just start to caramelize. Place in baking dish.

Beat egg. Add cream, salt and pepper. Combine, and pour over onions.

Top with Parmesan cheese.

Bake uncovered for 30 minutes.

Serves: 4

Preparation time: 50 minutes

– [Subscriptions \(1\)](#)

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