



Aunt Nellie's[®]

CLASSIC CREAMED ONIONS

SERVES: Makes 8 SERVINGS

PREP TIME: 20 MINUTES

COOK TIME: 20 MINUTES

INGREDIENTS

- 1 jar (15 ounces) Aunt Nellie's Holland-Style Whole Onions
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 2 cups half-and-half
- 2 tablespoons dry sherry
- 2 tablespoons grated Parmesan cheese
- 1/4 teaspoon dry mustard
- Pinch nutmeg
- Salt and ground white pepper
- 1/4 teaspoon paprika

INSTRUCTIONS

1. Drain onions. Melt butter in 2-quart saucepan over medium heat. Stir in flour; cook and stir 1 minute, until bubbly. Stir in half-and-half and sherry; cook and stir 2 minutes or until sauce thickens. Stir in cheese, mustard, nutmeg, salt and pepper. Add onions; pour into 1-1/2 quarts baking dish sprayed with nonstick cooking spray; sprinkle with paprika. (See Note). Bake at 350°F 15 to 20 minutes, uncovered, until bubbly.

NOTE: To make one day ahead, cover and refrigerate. Let stand 1 hour before baking, uncovered, at 350°F for 25 minutes.

FIND IT ONLINE:

<https://auntnellies.com/classic-creamed-onions/>

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