

Vidalia Onion Casserole

Slice 5 onions thin

Sauté in 1 stick melted butter until limp but not brown

Place 1/2 in bottom of casserole

Sprinkle generously with parmesan cheese

Crumble Ritz crackers over cheese

Repeat with remaining half of onions, topping with more cheese and cracker crumbs

Bake 20 minutes at 325 degree oven or until lightly browned

It will seem like an awful lot of onions but they cook down a lot.

When Vidalia onions are out of season use sweet onions and add 1 to 2 tablespoons of sugar

I like to make this up ahead of time and have it in the freezer. If you know ahead of time that you will want it just take out of the freezer a day or two before and let thaw in fridge. If you start from a cold dish you will want to heat in oven 325 to 350 oven for approx. an hour.