



Grandma Buckley's Cheesy Onions

Ingredients

2 bags frozen pearl onions

4 Tablespoons flour

1 cup or more of Sharp Cheddar (shredded)

Salt, pepper, cayenne and paprika

3 Tablespoons butter

1 ½ cups milk

½ teaspoon dried mustard

Steps

1. Make a cheesy white sauce

- Melt the butter
- Stir in the flour to make a paste
- Stir in the milk

Cook until blended and sauce thickens.

- Stir in the cheese
- Add salt, pepper and cayenne (to taste)

2. Cook the onions

- Bring 1 ½ cup of water to a full boil
- Add the onions
- Reduce heat to medium and cover
- Cook 12 – 14 minutes stirring occasionally
- Drain
- Check to see if you need to trim the ends of any of the onions

3. Make casserole

- Place drained onions into a casserole dish and cover with the cheesy white sauce
- Sprinkle paprika on top
- Bake for 30 minutes at 350°

4. Enjoy!!!

