



BAKED STUFFED ONIONS

6 large onions, peeled (I used sweet onions)
3 T butter or margarine
1/4 c. dry bread crumbs
1/4 c chopped pecans
Salt and pepper
1 1/2 c grated sharp cheese (I used mild cheddar)
Paprika

Choose onions that are uniform in size. Cook in boiling salted water for about 25 to 30 minutes or until tender, but not soft. Drain and cool. Carefully scoop out centers. (I drizzled a little honey in each center) Chop and saute' in butter until golden. Cool. Add bread crumbs, pecans, salt, pepper, and part of the cheese. (Save enough cheese to sprinkle on top.) When ready to bake, preheat oven to 350 degrees. Grease shallow baking dish. Place onions in baking dish, stuff with mixture, and top with remaining cheese. Sprinkle with paprika. Bake about 15 minutes, or until cheese is melted and slightly brown. Makes 6 servings. I cut the recipe down to two onions and baked for a few minutes before adding the cheese.

Adapted from a recipe by Lenore Karem.