

Baked Onions

- 4 Cupfuls of Peeled Onions
- 1 Cupful of Milk
- 2 Tablespoonfuls of Flour
- 2 Tablespoonfuls of Butter
- 2 Tablespoonfuls of Bread
Crumbs
- 1½ Teaspoonfuls of Salt
- A Dash of Pepper

PEEL the onions, and put them on with boiling water enough to cover; add one teaspoonful of salt, and boil until tender, without a cover. Brush a baking dish with a little butter, put in the onions, and pour over the cream sauce; sprinkle the top with bread crumbs, and bake until a light brown.

Sauce: Put butter into a saucepan; melt; add the flour; mix well,

and add the cold milk slowly; stir until smooth and creamy; add half a teaspoonful of salt and pepper, and boil for three minutes.