

ONIONS

Browned Onions

- 8 Medium-Sized Onions
- 2 Tablespoonfuls of Bacon Drippings or Olive Oil
- 2 Tablespoonfuls of Flour
- 2 Teaspoonfuls of Salt
- 1/8 Teaspoonful of Pepper

PARE eight medium-sized onions under water and put them on to boil with enough water to cover; add one teaspoonful of salt; boil for fifteen minutes; drain. Put the two tablespoonfuls of bacon drippings into a shallow pan, lay the onions on evenly, and dust with salt, pepper and flour; add half a cupful of water; put into a moderate oven for twenty-five minutes. Then carefully turn the onions, and bake for fifteen minutes longer; put on a hot platter; add half a cupful of water to the pan, and let it boil for a few minutes to make a little gravy, and pour the gravy over the onions.

Garnish with sprigs of parsley or celery tops.

Escalloped Onions

- 4 Cupfuls of Onions Peeled and Sliced
- 1 Cupful of Cream Sauce Flavored With Half a Teaspoonful of Nutmeg
- 1/2 Cupful of Fresh Bread Crumbs
- 1 Rounded Tablespoonful of Chopped Parsley or Celery
- 1 Teaspoonful of Salt

WASH and pare the onions, and cut them crosswise a quarter of an inch thick; put on with boiling water to cover, and boil for forty minutes (the time depends on the kind of onions used); drain, and save the stock for soup. Put the onions into a baking dish or an earthenware dish, cover with the sauce, then cover the top with

bread crumbs. Put in a hot oven for fifteen minutes; serve in the dish in which they are baked. Sprinkle with the parsley or celery tops, and dust with paprika.

Smothered Onions

- 4 Cupfuls of Onions Pared and Cut
- 2 Tablespoonfuls of Drippings
- 1 Teaspoonful of Salt
- A Little Pepper

WASH, pare and cut the onions into thin slices the cross way. Put the drippings into an iron or a heavy pan; add the onions; cover the pan, and put over a slow fire until the onions are tender—for about twenty minutes. Remove the cover; add the salt and pepper; increase the heat, and slightly brown. They must not be hard. Serve around beef steak or Hamburg steak, or around boiled rice.