



CONTRIBUTED BY
MARION HARRIS NEIL

Stuffed Onions

PARBOIL six peeled onions in salted water. Drain, and remove the centers. Chop the centers fine; add one cupful of sausage meat, half a cupful of bread crumbs, one well-beaten egg, two teaspoonfuls of chopped parsley, two tablespoonfuls of cream, and seasoning. Divide this mixture into the onion shells, put them into a deep pan, cover, and steam for an hour and a half. Serve hot with white sauce and garnished with strips of pimientos and sprigs of parsley.