
Herbed Onion Slices

From the Manassas Gourmet Club Dinner
"Oktober Fest"
4 servings

Quantity	Ingredients	Preparation Notes
3 Tbsp	Butter or Margarine	
1 Tbsp	Brown Sugar	• Melt butter in a large skillet
1/2 tsp	Salt	• Stir in sugar, salt and pepper
Dash	Pepper	• Arrange onion slices in a single layer over butter
2	Large Onions, cut into 1/2" slices	• Sprinkle with chopped celery
1/4 C	Celery, chopped fine	• Cover and cook 10 minutes
2 Tbsp	Fresh Parsley, minced	• Turn onion slices
2 Tbsp	Grated Parmesan Cheese	• Sprinkle with cheese and oregano
1/4 tsp	Dried Whole Oregano, crushed	• Cover and cook an additional 10 minutes until onions are tender.