
Scalloped Onions and Almonds

From the Manassas Gourmet Club Dinner
"An English Holiday"

| Quantity | Ingredients | Preparation Notes |
|-----------|-------------------------|---|
| 12 | Small Boiling Onions | • Cook onions and celery in boiling water 10 - 15 minutes or until vegetables are tender. |
| 1 C | Diced Celery | • Drain well |
| 1/2 C | Sliced Almonds, toasted | • Place vegetables in greased 2 qt casserole |
| 2 Tbsp | Grated Parmesan Cheese | • Sprinkle with diced almonds and Parmesan then set aside |
| 1/4 C | Butter or Margarine | • Melt butter in saucepan |
| 3 Tbsp | Flour | • Add flour, stirring until smooth |
| 1 C | Milk | • Cook 1 minute then add milk and half and half, stirring constantly until thick and bubbly |
| 1/2 C | Half and Half | • Add salt and pepper, stir well |
| 1/2 + tsp | Salt | • Pour sauce over onion mixture |
| 1/8 tsp | Pepper | • Sprinkle with Paprika |
| | Paprika | • Bake at 350 degrees for 30 minutes |