

From Real Estate to Recipes!

November FEATURE RECIPE

SHERRIED CREAMED ONIONS

Courtesy of Kelsey Jandrey!

Kelsey & husband Scott are on their first home adventure!

Ingredients:

- 12 Sm. Winter White Onions, Peeled & Thickly Sliced or 24 Whole Pearl Onions, Peeled. *Can Be Made With Frozen Pearl Onions- Defrosted.
- 3 Tbsp. Butter, Melted
- 2 Tbsp. Flour
- 1 1/4 C. Milk or Half & Half
- 1/4 tsp. Salt
- Dash of White Pepper
- 1/4 C. Cooking Sherry
- 1/4 C. Cracker Crumbs

Directions:

1. Parboil Onions Until Tender.
2. Melt Butter, Add Flour & Make Roux
3. Add Milk or Cream & Cook Until Thickened.
4. Season To Taste & Carefully Add Sherry.
5. Top With Cracker Crumbs & Melted Butter.
6. Brown in Oven @ 350⁰ for 20 Minutes.

Call Tina 414-881-8349 or Tina@RealtyExecutives.com