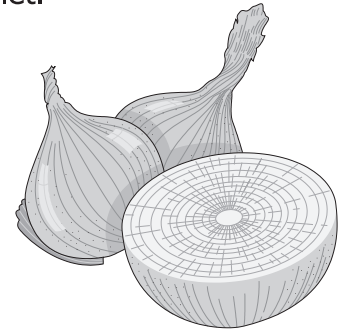


Parmesan Stuffed Onions

"The Fresh Approach to Onions" - Cornell Cooperative Extension pamphlet.



Ingredients

4 large onions, peeled

½ cup fine, dry bread crumbs

½ teaspoon salt

½ teaspoon dried leaf thyme

2 tablespoons grated Parmesan cheese, divided

2 tablespoons salad oil

Directions

Place onions in medium saucepan; cover with water and bring to a boil.

Cover and cook for 10 minutes; drain and cool.

Cut onions in half and place in a large shallow skillet.

Mix breadcrumbs, salt, thyme, and 1 tablespoon Parmesan cheese.

Spoon 1 tablespoon of the mixture on top of each onion half.

Drizzle oil over crumb mixture and sprinkle with remaining 1 tablespoon Parmesan cheese.

Cover bottom of skillet with 1 inch of water.

Cover pan and cook over medium heat for 25 minutes, occasionally spooning pan liquid over onions.

Add additional water if liquid evaporates.

Makes 4 to 8 servings.