

\*\*\*\*\*  
 \*  
 \*  
 \*  
 \*  
 \*  
 \*  
 Sherried Onions  
 \*  
 \*  
 \*  
 \*\*\*\*\*

INGREDIENTS:

- |                                                      |                                              |
|------------------------------------------------------|----------------------------------------------|
| 1) 28.25 Grams Of Butter, Unsalted, Melted (2 Tbsps) | 6) 56.5 Grams Of Cheddar Cheese (1/2 Cup)    |
| 2) 16.25 Grams Of All-Purpose Flour (2 Tbsps)        | 7) 2 Packages Small Frozen Onions            |
| 3) 183 Grams Of Milk, Whole (3/4 Cup)                | 8) 7.6 Grams Of Parsley, Flat Leaf (2 Tbsps) |
| 4) 1 Chicken Bouillon Cube                           | 9) 60 Grams Of Walnuts, Chopped (1/2 Cup)    |
| 5) 74.67 Grams Of Sherry (1/3 Cup)                   |                                              |

INSTRUCTIONS:

- 1) Melt butter in sauce pan, stir in flour, then add milk and bouillon cube. Stir until it boils, is thickened and the cube is fully gone.
- 2) Add sherry, grated sharp cheddar cheese and stir well until blended. Add pepper to taste.
- 3) Boil the frozen onions.
- 4) Mix sauce and drained onions, then add the parsley.
- 5) Sprinkle top with walnuts.
- 6) Place everything in a casserole dish and bake at 350°F for half hour.

SIDE DISH

\*\*\*\*\*