

Baked Onions in Cheese Sauce

- * 32 small silver-skinned Michigan onions
- * 1/4 cup butter
- * 1 cup shredded American cheese
- * 2 cups milk
- * 1/4 cup flour
- * 1 teaspoon salt
- * 1/2 cup buttered bread crumbs

Cook peeled onions in boiling salted water until almost tender (about 20 minutes). Drain thoroughly and put into a 1 1/2-quart buttered baking dish. Melt butter in a saucepan, add flour and salt and blend. Add milk, stirring constantly and cooking until smooth and thick. Add cheese and stir over low heat until melted. Pour over onions and top with buttered crumbs. Bake for 25 minutes at 350°. Makes 6 to 8 servings.