

French Onion Casserole



From the Sensenig's Recipe Book

Ingredients

4 Medium Large Onion
3 TBS butter
2 TBS flour
3/4 beef bullion
1/4 cup white wine
1/2 cup croutons
2 oz. Swiss cheese
3 tbs. parmesan cheese

Preparation

Cook onions in butter until well caramelized.

Blend in flour, salt and pepper.

Add wine and beef bullion and cook until blended and thickened.

Top with croutons.

Put into greased casserole dish, top with croutons and cheese.

Bake at 350 degrees for 20 minutes.

Notes:

Great side for steak

Source:

Julie Gantz