



Cousin Laura's Bleu Cheese Vidalia Onions



Ingredients:

2 large Vidalia Onions
6 oz. Blue Cheese (crumbled)
2 Tbsp. Unsalted Butter, softened
2 Tsp. Worcestershire
1/2 tsp. dillweed
Freshly ground black pepper

Preparation:

1. Peel & slice onions into a 9x13 baking dish.
2. Mix remaining ingredients and spread over the onions.
3. Bake 425° F for 20 minutes.
4. Broil just until top is brown & bubbly.

A note from Ray

My cousin Laura was one of my favorite people. She was an excellent cook and this was one of her favorite ways to enjoy Vidalias. The recipe came from the original Peterson Family Cookbook. It's a good side dish or you can add a smash burger and a bun for a main course.

Enjoy!

About GENOA

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