

BAKED ONIONS (TWC Jan 5 1881) -

Peel ten large onions without breaking the layers; boil them for half an hour in well-salted boiling water, and drain them; when cool enough to handle cut a half-inch slice from the top of each, and take out a teaspoonful of the middle part; chop these pieces fine, mix them with half a cupful of stale bread crumbs, a saltspoonful of salt, quarter of that quantity of pepper and the yolk of a raw egg; use this forcemeat to stuff the onions, lay them on a baking dish, brush them with the white of the egg beaten a little, dust them with fine breadcrumbs and bake them slowly for forty minutes. Serve them hot.

