Onion Casserole

6 large sweet onions

½ pound butter

¾ cup sour cream

¾ cup cream cheese, softened

2 cups grated parmesan or cheddar cheese

1 rounded teaspoon All Seasons (or other) salt

crumbled crackers to top

Slice the onions thinly and separate the rings. Melt the butter in a large stock pot. Add the onions and toss until they are thoroughly coated with butter. Continue to cook until they are softened, but not caramelizing.

Remove from heat and mix in the cream cheese, sour cream, salt, and grated cheese. Pour the mixture into a casserole dish generously greased with butter.

Top with the crumbled crackers and bake in a 350° oven for about 30 minutes. The top of the casserole should be lightly browning.

Serve and enjoy!

source: David Allen