

## *Vegetable Casserole*

*Grandma's Recipe*

- |   |   |
|---|---|
| 2 (16 oz.) pkgs. assorted<br>vegetables (broccoli,<br>cauliflower, carrots) | 8 oz. Swiss cheese, grated<br>$\frac{2}{3}$ cup sour cream<br>$\frac{1}{2}$ tsp. black pepper |
| 2 cans cream of mushroom<br>soup  | 2 cans onion rings<br>Pimentos (optional)   |

Save  $\frac{1}{2}$  cheese and  $\frac{1}{2}$  onion rings for top. Mix all ingredients in large bowl. Pour into 11x13-inch casserole and bake at 350°, covered, for 40 minutes. Then add remaining cheese and onion rings on top. Bake an additional 5 minutes, uncovered, until cheese and onion rings are done.

## *Red Onions Roasted with Balsamic and Honey*

*Stephanie Collins*

- |   |  |
|---|--|
| 3 red onions, peeled and<br>halved lengthwise | $\frac{1}{3}$ cup honey<br>Sea salt and black pepper |
| 1 cup balsamic vinegar                        | $\frac{1}{2}$ stick unsalted butter                  |
| $\frac{1}{4}$ cup extra virgin olive oil      | $\frac{1}{4}$ bunch fresh thyme                      |

Preheat oven to 325°. Put the onions on a sheet pan, cut side up, and drizzle with balsamic vinegar, olive oil, and honey. Season with salt and pepper, and then top each with a pat of butter and fresh thyme. Bake for 40 minutes, until the onions are soft and caramelized around the edges.