

Old Fashioned Creamed Onions

Servings: 8 to 10

2 pounds small boiling onions (or whatever small onions you can find)

1/2 cup butter

1/2 cup flour

3 cups light cream

1 1/2 cups water from cooking the onions

salt and pepper to taste

Peel the onions, place them in a saucepan and cover with salted water. Simmer until just tender. Drain off liquid into a bowl. Set onions and liquid aside separately. In a medium sauce pan melt the butter. When it foams stir in the flour. Cook gently, stirring, for 2 minutes, then add cream. Cook and stir until thickened. Add 1 1/2 cups of reserved onion liquid. Cook for another few minutes. Add salt and pepper to taste. Add the onions and any optional additions. Serve hot.

Note: You can make this ahead and place it in a double boiler or a 350 degrees oven until warm.