

**Side Dishes**

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## **Vidalia Onion Casserole #2**

Riverside Bank (Georgia) Cookbook

**Servings: 8**

**5 large Vidalia onions, thinly sliced**  
**1/2 cup margarine, softened**  
**25 round cracker, crushed**  
**1/2 cup grated Parmesan cheese**

Preheat oven to 325 degrees.

Saute' onions with margarine in skillet for 15-20 minutes over medium flame.

Place half the onions in 13x9 baking dish. Top with half of crackers and half of Parmesan cheese. Repeat with remaining ingredients.

Bake uncovered for 30 minutes.

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Per Serving (excluding unknown items): 149 Calories; 13g Fat (76.5% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 4mg Cholesterol; 228mg Sodium. Exchanges: 1/2 Lean Meat; 1 Vegetable; 2 1/2 Fat.