

Betty's Broiled Parmesan Pearl Onions Recipe



Uploaded on 14 Aug 2009

In this video, Betty demonstrates how to make a lovely side dish or garnish--Broiled Parmesan Pearl Onions. These are very appealing on her Cheese and Onion Stuffed Hamburger plate--and the taste is super!

Ingredients:

16 oz. jar pearl onions, drained (I used cocktail onions, which have some vinegar. You may use any canned small onion.)

2 tablespoons butter or margarine, or as needed, melted

1/2 cup fine bread crumbs, or as needed

1/2 cup Parmesan cheese, or as needed

cooking oil spray

In a small bowl, mix 1/2 cup fine bread crumbs with 1/2 cup grated Parmesan cheese. Set aside. Roll 16 oz. of drained, canned small onions in melted butter in a small bowl, and then roll in bread crumb/Parmesan cheese mixture. Place on a baking pan that has been sprayed with cooking oil. Broil in the oven about 5 or 6 inches from the broiling unit until golden brown. Serve with Betty's Cheese and Onion Stuffed Hamburgers (or steak!). Superb!!!