


SCALLOPED SWEET POTATOES

4 Walla Walla Sweet Onions, sliced
2 cups cracker crumbs
1/2 cup buttered bread crumbs
3/4 cup milk

2 eggs, beaten
6T butter
1 cup fresh parsley, chopped
Salt/pepper to taste

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1. Boil onions until tender and then drain.
 2. In a baking dish layer onions, butter, crackers, salt and pepper.
 3. Pour milk and egg mixture over the top; sprinkle with buttered bread crumbs and bake at 350 for 20 minutes. Garnish with parsley.

*Courtesy of: Chef Dave Munson and
Keystone Fruit Marketing*