

ONION CASSEROLE RECIPE

Posted on May 3, 2024 by admin

Follow our easy, step-by-step, instructions to learn how to make this delicious Onion Casserole.



Our Onion Casserole is made with Vidalia Onions, but any sweet type of onion will work well.

This is another recipe that was sent to me by one of the subscribers to our Newsletter.

In her email, Karen C., said that she had been taking this dish to her church reunions and that now, folks were asking her if she could bring two or even three of them because they would disappear so fast.

Karen says she likes to make it with Vidalia Onions, but can't always get them in Kentucky where she

lives, so any good sweet onion will work as well.

Her recipe was very simple. It called for 3 large onions, 1 1/2 cups each of Swiss and Mozzarella Cheese and THREE cups of mayonnaise. Now, to me, that's a LOT of mayonnaise. But, I decided to make it the way she suggested.

To be totally honest, the finished casserole was pretty much floating in oil when it came out of the oven. Was it because I used Duke's Mayonnaise?

I asked her, and Karen said she uses Hellman's brand. I don't know if that would make a big difference or not. Karen did say that her's wasn't that oily, but it did have some oil in it when completed.

Not to be discouraged, I decided to bake it again. Only this time, I used ONE cup of my beloved Duke's Mayonnaise. It came out much better in my opinion. It still had some oil, but then again, three cups of cheese will produce oil all by itself.

The taste of this Onion Casserole was very good. I liked it a lot. I hope you will too.

Looking around the Internets, the only recipes similar to this that used mayonnaise were called "dips" instead of casseroles. So, in that respect, this casserole is probably different from what you've tried or seen previously.

Vidalia Onions are only available for a short while each year, but again, you can use regular sweet onions with great results.

I do hope you'll give the recipe a try, and I encourage you to use the printable version I've included below which uses just ONE cup of mayonnaise. You can always add a bit more if you think you need it once you start mixing the cheese's and mayo together. You decide. Smile.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Onion Casserole Recipe, you'll need these ingredients.

Pre-shredded cheese has a powdery cornstarch substance on it to keep the cheese from sticking together in the package. It's best if you grate your own cheese, like I will do with the Swiss Cheese. I couldn't get a block of Mozzarella Cheese at the time, so had to resort to the pre-shredded variety.

Spray your baking dish, or lightly coat the inside with butter.

Slice the onions into rings, or half rings.

I cut mine in half rings thinking it might be easier to consume them. Just me. Totally your choice. Smile.

Place all the onions in your baking dish. Spread them out evenly.

Grate the cheese if needed.

Grab a mixing bowl and add the Swiss cheese.

Add the mozzarella cheese.

An 8 ounce package of shredded cheese contains two cups. Avoid the temptation to place more than 1 1/2 cups in the bowl. Extra cheese will mean extra oil in the finished casserole. Smile.

Add the cup of mayonnaise.

Stir until fully combined. Watch for large lumps, break them up as needed.

Spread the cheese over the onions.

Place in a oven pre-heated to 350F degrees. Let the casserole bake for about 30 to 40 minutes or until the top is golden brown and bubbly.

Remove from oven when golden brown and bubbly. Set on wire rack to cool.

You can't see it in the photo, but this dish is bubbling hot. Smile.

If you try to eat this while it's hot, be prepared for the oil that comes from the cheese and mayo. It's better if you can let it cool for awhile. Just saying.

Enjoy!

Use a slotted spoon to serve this up.

Thanks again to Karen C. for sharing her recipe with us.