

Culinary Creations

"THE CROWD PLEASER"

*SERIOUSLY FOLKS, IT'S THIS EASY TO PLEASE A CROWD!

INGREDIENTS:

- 2 LARGE SWEET ONIONS
- 1 (8oz) BRICK OF CREAM CHEESE
- 1 STICK OF BUTTER
- 1 LOAF OF FRENCH BREAD OR CRACKERS

PREPARATION:

- HEAT BUTTER IN A LARGE SKILLET ON MEDIUM HIGH.
- SLICE THE ONIONS AND ADD TO SKILLET. SLOWLY STIR THE ONIONS IN THE BUTTER TO CARAMELIZE. (WARNING: YOU WILL START TO SMELL THE AWESOMENESS!).
- LAY THE BRICK OF CREAM CHEESE ON A FANCY PLATTER.
- ONCE THE ONIONS ARE SOFT AND HAVE A NICE CARAMEL COLOR, POUR THEM OVER THE BRICK OF CREAM CHEESE.
- ENJOY WITH SLICED FRENCH BREAD OR YOUR FAVORITE CRACKERS.

YEP, THAT'S IT FOLKS! DE-LISH!



A Gift From



AssistedLiving
Locators



A No Cost Referral Service

Helping you find the perfect place for your loved one to call "Home"

941.479.3500

www.AssistedLivingManasota.com



Like Us!



Culinary Creations

"THE CROWD PLEASER"

*SERIOUSLY FOLKS, IT'S THIS EASY TO PLEASE A CROWD!

INGREDIENTS:

- 2 LARGE SWEET ONIONS
- 1 (8oz) BRICK OF CREAM CHEESE
- 1 STICK OF BUTTER
- 1 LOAF OF FRENCH BREAD OR CRACKERS

PREPARATION:

- HEAT BUTTER IN A LARGE SKILLET ON MEDIUM HIGH.
- SLICE THE ONIONS AND ADD TO SKILLET. SLOWLY STIR THE ONIONS IN THE BUTTER TO CARAMELIZE. (WARNING: YOU WILL START TO SMELL THE AWESOMENESS!).
- LAY THE BRICK OF CREAM CHEESE ON A FANCY PLATTER.
- ONCE THE ONIONS ARE SOFT AND HAVE A NICE CARAMEL COLOR, POUR THEM OVER THE BRICK OF CREAM CHEESE.
- ENJOY WITH SLICED FRENCH BREAD OR YOUR FAVORITE CRACKERS.

YEP, THAT'S IT FOLKS! DE-LISH!



A Gift From



AssistedLiving
Locators



A No Cost Referral Service

Helping you find the perfect place for your loved one to call "Home"

941.479.3500

www.AssistedLivingManasota.com



Like Us!

