



Portage Lions Club

Vidalia Onion Sale

We would like to

Thank You

for your support

Our club proudly supports the following community programs and local charities:

- Purchase eyeglasses and exams for those in need
- NW Ohio Lions Eye Care Foundation
- Pilot Dogs of Ohio
- Area pre-school vision screenings
- Peace Poster contest at BG Middle School
- Portage 4th of July parade
- Shelter house in Enright Park, Portage
- CJFD safety trailer
- Honor Flight of NW Ohio
- Local Scouting and 4-H programs
- Adopt-a-Highway along State Route 25
- and Much, much more ...

Please think of us again next year.

Additional recipes and more can be found on our web site

PortageLions@dacor.net
<http://www.PortageLions.org>

Recipes



Tennessee Onions

- 2-3 jumbo Vidalia onions
- 1/2 stick unsalted butter
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup parmesan cheese
- garlic salt to taste
- pepper to taste

Spray 9"x13" pan with non-stick cooking spray. Pre-heat oven to 350°. Cut onions into 1/4"-1/2" thick slices and separate into rings. Lay rings in dish. Sprinkle with garlic salt and pepper. Cut butter into pats and place on onions. Sprinkle cheddar and mozzarella over the onions. Top with parmesan.

Bake at 350° for 30 minutes until bubbly. Remove from oven and garnish with fresh oregano. Serve warm.

Spinach and Vidalia Dip

- 4 cups chopped Vidalia onions
- 3 Tbsp. (1 1/2 oz.) salted butter
- 1 (5 oz.) pkg. fresh baby spinach, coarsely chopped
- 1 tsp. salt, divided
- 1/2 tsp. black pepper, divided
- 1 (16 oz.) container sour cream
- 2 Tbsp. chopped fresh chives

Melt butter in a large nonstick skillet over medium heat; add onions and cook, stirring often, until golden and very tender, 20-30 minutes. Gradually add spinach, stirring just until wilted, about 1 minute. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Remove from heat and let stand 30 minutes.

Stir together onion and spinach mixture, sour cream, and chives in a medium bowl. Stir in the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Cover and chill 30 minutes or up to 2 days.

Serve with chips and veggies.