



ONION AND APPLE CASSEROLE

- 4 Large Onions
- 4 Medium Apples
- 8 Slices Bacon
- 1/2 Cup Soft Bread Cubes
- 3/4 Cup Hot Stock
- 1/2 Teaspoon Salt

DIRECTIONS

1. Peel potatoes and cut into 1/8 inch slices.
2. Peel core and cut apples the same way.
3. Sauté bacon and remove from pan.
4. Toss bacon fat with bread cubes.
5. Grease a baking dish.
6. Arrange the onions, apples and bacon in alternate layers.
7. Combine stock and salt and pour over the dish, cover.
8. Bake in a 375 degree oven for 30 minutes.
9. Uncover and sprinkle with bread crumbs.
10. Bake 15 more minutes.