



Miss Judy's Onion Casserole

3 medium onions

1 8-oz. can evaporated milk

12 oz. good sharp cheddar, grated

Salt to taste

Chop onions into spoon-size pieces and boil in salted water until transparent, about 5 minutes. Drain and place half the onions in a greased 1-quart casserole dish. Put in a layer of cheese, then the rest of the onions, then the rest of the cheese. Pour in the milk until it barely covers the onions. Bake in a 325° F oven until the casserole is bubbly and the cheese is melted, about 30 minutes.

Serves 4 or 5.



Zebra Cake

1 package Nabisco's Famous Chocolate Wafers

**1 pint whipping cream, whipped very stiff with 1/2 cup
sugar and 1 teaspoon vanilla**

Put a generous amount of whipped cream on the first cookie, place the second on top of it, and add more cream. When you have 7 or 8 cookies stacked, lay them down on an oblong or rectangular dish like a log. Continue adding wafers and cream to the log. When you have used all the wafers, spread a generous amount of whipped cream over the entire log to completely cover it end to end and top to bottom. Refrigerate for 2 or 3 hours, then slice on a 45-degree angle to give the desired zebra effect.
