

HEAT OVEN TO
350°

ASPARAGUS

3 T BUTTER

2 T FLOUR

1/3 C MINCED ONION

1 C SOUR CREAM

1/2 T SALT

(DRAIN) 2 CANS ASPARAS

1/4 T PEPPER

1/2 C MILD CHEDDER

SAUTE ONIONS IN BUTTER UNTIL TENDER ^(CHEESE)

ADD SALT, PEPPER + FLOUR. MIX WELL. STIR

IN SOUR CREAM AND HEAT GENTLY, DO NOT

BOIL, MIX WITH WARM ASPARAGES + PLACE

IN A SHALLOW GREASED BAKING DISH,

SPRINKLE WITH CHEESE. BAKE ABOUT 15 MIN