Baked Onion Spread

1 large sliced Vidalia onion or any other sweet onion, about 2 cups

1 1/2 cups your favorite cheese mix (I used Sharp Cheddar, Swiss and Parmesan)

1/2 cup mayonnaise

1/2 teaspoon cayenne pepper (optional)



- Sauté the sliced onions in pan over medium heat with a little olive oil/ butter until soft, translucent and golden (make sure not to burn them)
- Mix the caramelized onions with the shredded cheese, mayo and cayenne pepper, and pour into a baking dish
- ♣ Bake at 350 degrees for about 30 minutes or until golden and bubbly
- Serve with toasted baguette slices