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Slow Cooker Tennessee Onions

Description

Ingredients

- 4 large sweet onions, thinly sliced
- 1/2 cup of unsalted butter, melted
- 1 cup of beef broth
- 1/2 cup of grated Parmesan cheese
- 1/2 teaspoon of garlic powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- Fresh parsley, chopped (for garnish)

Directions

1. Start by peeling and thinly slicing the onions. Place them in your slow cooker.
2. In a small bowl, mix together the melted butter, beef broth, grated Parmesan cheese, garlic powder, salt, and black pepper.
3. Pour this mixture evenly over the onions in the slow cooker, ensuring that they are well-coated.
4. Cover the slow cooker with the lid and cook on low for 6-8 hours. Stir occasionally if possible to ensure even cooking.
5. Once the onions are tender and slightly caramelized, turn off the slow cooker.
6. Garnish with freshly chopped parsley before serving.
7. Serve warm and enjoy the delightful, sweet-savory flavors of Slow Cooker Tennessee Onions.

Variations & Tips

For a different twist, you can use chicken broth instead of beef broth for a lighter flavor. Adding a dash of Worcestershire sauce or a sprinkle of thyme can bring a new dimension to the dish. If you love a bit of crunch, top the onions with some crispy fried onions or toasted breadcrumbs just before serving.

Category

1. Crockpot Recipes

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