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## May's Tasty Recipe List

The theme for May is spring, including wildflowers and spring peepers. The following recipe is provided to inspire you to think about all you can do with those flowers peeping up in your garden. Visit [www.take-it-outside.org](http://www.take-it-outside.org) for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

### SCALLOPED ONIONS, LEEKS, AND SHALLOTS

3 pounds onions, cut into 1/4-inch-thick slices  
White and pale green parts of 2 pounds (about 6) leeks, split lengthwise, washed well, and chopped  
1/2 pound shallots, cut into 1/4-inch-thick slices  
1/2 stick (1/4 cup) unsalted butter  
1/4 cup heavy cream  
1 cup coarse fresh bread crumbs  
1 cup grated extra-sharp Cheddar (about 1/4 pound)  
1/4 teaspoon paprika

In a heavy kettle cook the onions, leeks, and shallots in the butter with salt and pepper to taste, covered, over moderate heat, stirring occasionally, for 10 minutes, reduce the heat to moderately low, and cook the vegetables, stirring occasionally, for 10 to 20 minutes more, or until they are soft. Remove the lid and cook the mixture over moderate heat, stirring, for 3 to 5 minutes more, or until the excess liquid is evaporated. The onion mixture may be made 2 days in advance and kept covered and chilled.

Preheat the oven to 375 degrees F. Transfer the onion mixture to a 2-quart shallow baking dish and stir in the cream. In a small bowl toss together the bread crumbs and the Cheddar, sprinkle the mixture evenly onto the onion mixture, and dust it with the paprika. Bake the onion mixture in the middle of the oven for 20 to 30 minutes, or until the cheese is melted and the mixture is bubbly.