



Hot Parmesan Onion Puffs

Submitted by: Deirdre Hitch

¼ C mayo

1 T good parmesan cheese, grated

2 T finely chopped onion

melba type crackers

Preheat oven to 400°.

Mix first 3 ingredients and mound on top of crackers. Dust with more Parmesan if you wish. Bake until puffed and browned. *Hint: Watch closely as they can burn quickly.* Mayo etc. can be mixed and kept in refrigerator for a week.