

Onion Pie II

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*3 tablespoons butter
1 partially baked deep dish
pie shell
2 eggs
1 cup milk
1 teaspoon salt
4 medium onions, sliced
1 1/4 cups mild cheese,
grated
2 egg yolks
1/2 cup heavy cream
cayenne pepper (to taste)*

Preheat the oven to 350 degrees.

Partially bake the pie shell.

In a heavy saucepan over medium heat, melt the butter. Add the onions. Saute' until they are limp but not brown.

Lift the onions from the saucepan and arrange in the prepared pie shell. Cover with the grated cheese.

In a bowl, beat together the eggs, milk, salt, cheese, egg yolks, cream and cayenne. Pour the mixture over the onions to fill the pie shell.

Place on the lower shelf of the oven.

Bake until golden brown, about 35 to 40 minutes.

Per Serving (excluding unknown items): 1299 Calories; 108g Fat (73.3% calories from fat); 34g Protein; 54g Carbohydrate; 8g Dietary Fiber; 1139mg Cholesterol; 2815mg Sodium. Exchanges: 2 Lean Meat; 6 1/2 Vegetable; 1 1/2 Non-Fat Milk; 19 1/2 Fat.