

Spanish Onion Pie

Joanne Sawyer - Jacksonville, FL

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Servings: 10

*2 pounds Spanish onions,
thinly sliced
1 stick butter or margarine
1 cup sour cream
3 eggs, beaten
1/4 teaspoon salt
3/4 teaspoon pepper
dash tabasco sauce
dash Worcestershire sauce
8-1/2 to 9-inch unbaked
pastry crust
2 to 3 tablespoons
Parmesan cheese , grated*

Preparation Time: 15 minutes

Bake Time: 50 minutes

In a large skillet, saute' the onions in butter until transparent. Remove from the heat. Add the sour cream and beaten eggs, stirring constantly. Add the salt, pepper, Tabasco and Worcestershire. Mix well.

Pour the mixture into the unbaked pie crust. Top with Parmesan cheese.

Bake in a preheated oven at 450 degrees for 20 minutes. Reduce the oven temperature to 325 degrees.

Bake for 20 to 30 minutes more until firm, but not brown.

(This recipe can be prepared ahead but not placed in the pie crust until ready to bake.)

Per Serving (excluding unknown items): 188 Calories; 16g Fat (73.3% calories from fat); 4g Protein; 9g Carbohydrate; 2g Dietary Fiber; 99mg Cholesterol; 183mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat.