

# Sweet Onion Pie

Mac & Barbara McGill

Local 1155 Women's Committee Cookbook, Alabama

## Servings: 4

*pastry for a nine-inch pie*  
*3 cups onions, sliced OR*  
*cubed*  
*3 tablespoons butter or*  
*margarine*  
*2 eggs*  
*1/2 cup evaporated milk*  
*1/8 teaspoon black pepper*  
*1 teaspoon salt*

Preheat the oven to 425.

Line a nine-inch pie plate with the pastry. (Do not bake.)

In a skillet, saute' the onions in butter until tender. Place the onions in the pie shell.

In a bowl, beat the eggs slightly. Add the milk, salt and pepper. Pour the mixture over the onions

Bake for 18 to 20 minutes or until a knife inserted in the center comes out clean.

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Per Serving (excluding unknown items): 159 Calories; 11g Fat (62.6% calories from fat); 5g Protein; 11g Carbohydrate; 2g Dietary Fiber; 129mg Cholesterol; 659mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 2 Fat.