
Vinegar Pie

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 eggs

1 1/2 cups butter or margarine, melted

2 1/2 tablespoons dark vinegar

1 cup sugar

1 nine-inch unbaked pie shell

In a bowl, beat the eggs until foamy. Add the butter, vinegar and sugar. Mix well and pour into the pie shell.

Bake at 450 degrees for 10 minutes.

Reduce the heat to 300 degrees. Cook until the pie is set or until a knife in the center comes out clean, about 30 to 40 minutes.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 3435 Calories; 291g Fat (74.6% calories from fat); 22g Protein; 201g Carbohydrate; 0g Dietary Fiber; 1381mg Cholesterol; 3022mg Sodium. Exchanges: 2 1/2 Lean Meat; 56 1/2 Fat; 13 1/2 Other Carbohydrates.