
Vidalia Onion Pie

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Party Recipes from the Charleston Junior League - 1993

There are many ways to serve the pie besides cutting it in serving-size pieces and placing it on a plate. It may be sliced in thin wedges easily manageable without a fork, or the filling may be baked in mini-quiche shells. For mini quiches, the onions should be diced.

1/2 cup (one stick) butter or margarine
5 medium-size Vidalia or Wadmalaw sweet onions, sliced
1/4 teaspoon salt
1/4 teaspoon pepper
2 drops Tabasco sauce
1/4 teaspoon dry mustard
3 eggs, well beaten
1 cup sour cream
1 nine-inch deep-dish pastry shell, unbaked
1/2 cup grated sharp Cheddar cheese

Preheat the oven to 450 degrees.

Heat the butter in a frying pan. Add the onions. Saute' until the onions are translucent but not brown.

In a medium bowl, combine the salt, pepper, Tabasco sauce, mustard, eggs and sour cream. Mix well. Stir in the onions. Pour the mixture into the pastry shell. Top with the grated cheese.

Bake for 20 minutes. Reduce the oven temperature to 325 degrees. Bake until the filling is set and the top is golden brown, about 20 minutes more. Let cool for at least 10 minutes before cutting into serving pieces.

Yield: 12 first course servings

Appetizers

Per Serving (excluding unknown items): 1124 Calories; 109g Fat (86.5% calories from fat); 27g Protein; 11g Carbohydrate; trace Dietary Fiber; 862mg Cholesterol; 1335mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 20 Fat.