

Swiss Cheese Pie

Mary Stevenson McKenna

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 8

6 slices rye bread

*3 tablespoons margarine,
divided*

1/2 teaspoon garlic salt

1/2 teaspoon dry mustard

*2 cups Swiss cheese,
shredded*

2 tablespoons flour

1 medium onion, chopped

4 eggs

1 cup milk

Spread the bread slices with two tablespoons of the margarine. Sprinkle with garlic salt. Halve the slices crosswise.

Line a nine-inch pie plate with bread, margarine side up, and overlapping the slices so the pie plate is covered.

Toss the cheese with flour. Spread in the bottom of the pan.

In a skillet, saute' the onion in the remaining margarine until translucent. Continue to saute' until the onions are slightly browned.

In a medium bowl, beat the eggs, milk and mustard. Stir in the onion. Pour over the cheese mixture.

Bake at 375 degrees for 35 minutes or until the filling is set. Great hot or cold.

Per Serving (excluding unknown items): 276 Calories; 16g Fat (53.8% calories from fat); 15g Protein; 17g Carbohydrate; 2g Dietary Fiber; 136mg Cholesterol; 461mg Sodium. Exchanges: Grain(Starch); 1 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.