

Vidalia Onion Pie

(from Savannah Savory Bites)

1 pie crust
2 lb vidalia onion, peeled and cut very thin
1/2 cup butter
3 eggs, beaten
1 cup sour cream
1/4 teaspoon salt
1/2 teaspoon pepper
1/4 cup Parmesan cheese

Melt butter in 10 inch skillet, then add onions and salt. Cook until translucent. Beat eggs and combine with sour cream, and pepper. Remove skillet from heat and add sour cream mixture to skillet. Thoroughly combine and then pour into pie crust or greased pie pan. Do not use deep dish, no matter whether you use a crust or not. Sprinkle top with Parmesan cheese. Bake at 450 F for 20 minutes and then reduce heat to 325F and bake for 20 minutes more. We like the dark crust and the way the Parmesan cheese becomes crisp. If you do not adjust your 450F cooking time to 10 minutes.