



Vidalia Onion Pie

Ingredients:

- 3 Tablespoons butter
- 2 cups thinly sliced Witten Vidalia onion
- 1 prebaked 9-inch deep-dish pie crust
- ½ cup milk
- 1 ½ cups sour cream
- 2 teaspoon salt
- 2 eggs, beaten
- 3 tablespoons all purpose flour
- 4 slices bacon, crisply cooked & crumbled

Preparation:

- Preheat oven to 325° F.
- In a small skillet, melt butter. Sauté onion in butter until lightly browned. Spoon into pie shell. Combine milk, sour cream, salt, eggs, and flour. Mix well and pour over onion mixture. Garnish with bacon.
- Bake 30 Minutes, or until firm in center.



Thank you for visiting our website. We hope you enjoy your Vidalia Onion Pie.

Follow us on Facebook for Tasty Tuesday recipes. 