



## Vidalia Onion Pie

### Ingredients

- 4 medium thinly sliced Vidalia onions
- 1 stick unsalted butter
- 3 eggs beaten
- 1 cup sour cream
- ¼ tsp salt
- ½ tsp pepper
- dash of Tabasco (or bottled hot sauce of your choice)
- 1 pie shell, unbaked ...yes you can make the pie shell from scratch but you can also sew your own clothes from harvested dog hair...we suggest just buying the pie shell
- grated parmesan cheese

### Preparation

- Saute onions in butter until translucent but be careful not to burn them.
- Combine eggs, sour cream, salt, pepper and Tabasco and blend in with the onion mixture.
- Pour the mixture into pie shell and sprinkle with cheese.
- Bake at 450 degrees F for 20 mins, then reduce heat to 325 degrees F and continue baking for another 20 minutes or until your entire house smells like carnies are moving in and the fair is in town. Which translates to amazing.