



Onion Recipe Contest

Dessert – Adult

Third Place – Audrey Eoff

Prep Time: 10 minutes

Cook Time: 35 min

Level: Easy

Serves 8

Ingredients

- 3 cups thinly sliced Valley onions (white or yellow)
- 3 tablespoons butter, melted
- 1 (9-inch) prebaked deep-dish pie shell (may use ready made pie shell)
- 2 eggs, beaten
- 3 tablespoons all-purpose flour
- ½ cup milk
- 1 ½ cups sour cream
- 1 teaspoon sea salt
- 4 slices bacon, crisply cooked and crumbled

Directions

Preheat oven to 325 degrees F.

In a medium saucepan, melt the butter over medium heat. Add the onions and sauté until lightly browned.

Put the pie pan on a sheet pan. Line the bottom of pie crust with the onions.

In a small bowl, beat the eggs and the flour together to combine. Add the milk, sour cream and salt. Mix well and pour over the onions. Garnish with the bacon and bake until firm in the center. About 30 minutes. Transfer to a serving platter and serve.