



## Onion Pie

Due to the number of onions we dug from our garden with the first freeze of the year coming. I had to get creative to use up several of them. My husband loved this "Pie" & said I could sell it in a restaurant! That is quite an endorsement. It is quiche like & very versatile. I used ingredients that I had on hand & they could be easily substituted for whatever you have in the fridge.

9 or 10" pie crust Baked until slightly brown. You can use "store-bought" or home made.  
6 medium onions slightly browned in butter with the other veggies  
6 garlic cloves (I used more, because I always keep roasted garlic in the fridge & it is milder)  
Green Peppers or chilies (as much as you like – or squash. Again, whatever you have on hand)  
1 Jalapeno chopped

4 eggs, beaten in large bowl  
½ cup fresh Parmesan cheese  
1 cup of Ricotta or Cottage cheese (I used cottage, because that is what I had)  
½ cup of crumbled Bacon (again, store bought)  
Fresh herbs or any other favorite herb (I used fresh Rosemary)  
Salt & Pepper (lots of pepper)

Mix onion & egg mixture, pour into pie shell, sprinkle with cheese. (I used Cheddar for the top)

Bake at 350 degrees for 20-30 minutes.

A wonderful dinner, on the lighter side, when served with fresh tomatoes. Have fun with it – add your family's favorite ingredients, herbs & spices.

