

Vidalia Onion Pie

Recipe by Rick Stack, Sourwood Café (Marble Hill, GA)

1 x 9-inch prepared pie crust (if you have the time to make your own crust, even better!)

4 eggs, lightly beaten

2 cups heavy cream (or 1 cup milk & 1 cup heavy cream)

2 cups thinly sliced Vidalia onions

1 cup thinly sliced heirloom tomatoes

1 cup grated Fontina or Gruyere cheese

½ cup grated Parmesan or Asiago cheese

2 teaspoons finely chopped thyme

½ teaspoon salt

½ teaspoon nutmeg

¼ teaspoon freshly ground black pepper

1. THE NIGHT BEFORE: Slice heirloom tomatoes and allow to drain over a screen to reduce their moisture content.
2. DAY OF: Preheat the oven to 350 degrees. Place pie crust into 9-inch pie plate. Line the crust with parchment paper and add any kind of dried bean to weigh it down. Bake for 10-12 minutes. Remove from oven and allow to cool.
3. Sauté the onions in clarified butter or olive oil until caramelized.
4. Drain onions of butter/oil and line the pie shell with onions.
5. Top onions with tomato slices. Top tomatoes with grated cheeses.
6. Beat the eggs. Add cream and all seasonings. Beat mixture until incorporated.
7. Add the egg and cream mixture to the pie shell.
8. Bake at 350 degrees for 25-30 minutes. Pie is done when a knife leaves the pie clean.
9. Allow to cool for ten minutes prior to serving.