

Onion Pie (Eudora Welty)

“This is from a recipe Katherine Anne Porter gave me, which she got in France; these little pies are served hot at the wine festivals along with the bottle of wine.”

—Eudora Welty

CRUST:

Lump of butter size of an egg
Rounded teaspoon lard
Heaping teaspoon baking powder
Salt
Fairly heaping cup of flour (sift before measuring)
Cold sweet milk
1 egg yolk (optional)

FILLING:

3 large Spanish onions
1 large Tablespoon butter
1 teaspoon flour
Salt and pepper
2 eggs
1 cup whipping cream

CRUST: Work together the softened butter, lard, baking powder, salt, and flour. Add enough cold sweet milk to make good firm dough. Well-beaten yolk of an egg may be added, if desired. Line an 8-inch pie plate with rolled pastry.

FILLING: Shave onions fine; fry in butter to a nice brown, really brown and much reduced. Add flour. Stir well; salt and pepper to taste. Beat the eggs till pretty light; mix with cupful cream; fold them into the fried onions gently till perfectly mixed. Pour into crust and bake about 30 minutes or till brown and puffy at about 400 degrees F. Serve at once. Serves 4.

From **Southern Sideboards**

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