

# Linda Clary's



## ONION PIE



4 Large Onions

1 Cup Cream

2 Eggs

1/2 Teaspoon Salt

1 Tablespoon Flour

1 Tablespoon Water

Pre-heat oven to 350 degrees. Chop onions and steam, until tender, in small amounts of fat. Take cream, eggs, and salt. Beat together and add to onions, then mix flour and water and add. Pour into unbaked shell.

Bake 25-30 minutes.

"My grandpa made this pie with a large, thin crust almost like a pizza."

HINT: When chopping onions, keep your mouth closed and your eyes should not water.