

Abby J's Vidalia Onion Pie

Yield: 6 servings

Prep Time: 10–15 minutes

Cook Time: 35–40 minutes

Ingredients

- 1 deep-dish pie shell (pre-baked 10 minutes at 375°F)
- 1 large Vidalia onion, thinly sliced

Custard:

- 5 large eggs
- 1 cup heavy cream or whole milk
- 1 ½ cups shredded pepper jack cheese
- 1–2 tbsp Abby J's Smokin' Hot Sauce
- 1 tsp salt
- ½ tsp black pepper

Optional:

- 1–2 tbsp chopped candied jalapeños
- 1 tbsp fresh chives or green onions

Instructions

1. Preheat oven to 375°F.
2. Spread thinly sliced onions evenly into the pre-baked pie shell.
3. In a bowl, whisk eggs, cream (or milk), hot sauce, salt, and pepper.
4. Stir in cheese and optional ingredients.
5. Pour custard over onions.
6. Bake 35–40 minutes until center is set and top is lightly golden.
7. Let rest 10 minutes before slicing.