

# Onion Custard Pie

## Ingredients

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**10 ounces** pie dough (I used homemade)  
**4 tablespoons** butter (I added a splash of olive oil to raise the smoking point)  
**4** onions, peeled and sliced thin  
(I added strips of carrot, peeled from the carrot itself - just for a bit more color)  
Salt  
Pepper  
**1 ½ cups** half-and-half (I used 1.5 cups of skim milk)  
**2** eggs (I used 3)  
**2** egg yolks  
**½ cup** grated Gruyère cheese  
Pinch cayenne pepper



## Method

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1. Roll the chilled pie dough into a 12-inch round. Line a 9-inch pie pan with the dough, folding the edges in to make double-thick sides. Press the sides in well and prick the bottom all over with a fork. Refrigerate for at least 1 hour.  
(My pie crust dough was frozen before this, so I defrosted it and skipped the refrigerating for an hour part.)
2. Preheat the oven to 375°. To keep the dough from shrinking while it bakes, line the shell with a piece of foil or parchment paper, then fill the tart with a layer of dried beans or other pie weights. Bake for 15 minutes, or until lightly golden around the edge. Take the tart out of the oven; remove the foil and the weights. Return to the oven and cook for another 5 to 7 minutes, until the pastry is an even light golden brown.
3. In a heavy bottomed skillet, melt the butter (and olive oil) over a medium flame. Then add the onions (and carrot peels) and cook until soft and golden, 20 to 30 minutes. Season with salt and pepper. Taste to make sure the onions are already delicious by themselves. Cool.
4. Mix together the remaining ingredients. When the onions are cool, spread them in the baked tart shell, pour in the custard mixture, and bake at 375 for 35 to 40 minutes, until the top is puffed and golden brown. (I mixed the onion mixture with the custard and added it all to the pan at once.) Let the pie sit at room temperature for 10 minutes or so to firm up before you cut into it.

## Notes

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Phenomenal dinner, very excited for lunch leftovers!

**Source: Serious Eats Blog, Adapted from The Art of Simple Food (4 servings)**

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