

Oma's Kase mit Music or
Grandmothers Cheese & Onion Pie

9 inch pie crust, unbaked home made is best, directions below, but you can use a store bought one

1 ½ Cup flour, ¼ Cup Crisco, ¼ Cup Butter, ½ Teaspoon salt, 6 Tablespoon ice water

For Filling

1 Medium Onion

1 Tablespoon Butter

2 Cups Gruyere Cheese coarsely grated

3 Eggs

2 Cups of milk

Dash of salt, white pepper and fresh ground nutmeg

Preheat oven to 350 degrees

Combine ingredients for pie crust and mix with a pastry blender add approx 6 TBS ice water until right consistency. Roll it out and line in greased & floured 9 inch pie pan.

Thinly slice the onion, melt butter in sauce pan, add onions and caramelize.

Grate Cheese

Place ½ of the grated cheese in the pie crust and top with caramelized onions top with rest of cheese.

Beat eggs and mix in the milk flavor with a dash of salt and white pepper and pour over onion and cheese. Lightly sprinkle with fresh ground nutmeg

Bake in 350 degree oven for 40 minutes

Serve hot as an appetizer or as a meal with a salad. Or serve cold as a snack or lunch.

Guten appetit