

**Viken Family Recipe**  
Donated by [Ellen Paulsen](#)

**Onion Pie**

3 Large Vidalia Onions OR 8-10 small/medium yellow onion (or enough to make a generous layer on top of saltines)

2-3 sleeves of Saltines (I use the unsalted ones)

Margarine- melted (enough to sauté onions & to lightly coat crushed saltines)

Milk 1- 1 ½ cups (depending on the size of the finished dish)

1-2 eggs (depending on the size of the finished dish)

Shredded cheese any flavor and as much or as little as you want

Crush saltines while in the wrapper, and spread out on bottom of baking dish. Melt some of the margarine and mix into saltines until they are lightly coated. Sauté the onions till translucent. Add the onions on top of the saltines. Mix egg and milk together then add that to the top of the onions. Sprinkle the cheese over the top.

Bake 350 degrees in oven for about 30 minutes.