

## Blue Cheese-Onion Pie in Phyllo Dough

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Ingredients: 1 pie or 4 Tarts

Vegetable Spray

2 cups Shredded Phyllo Dough

1/2 cup Onions, Caramelized

3/4 cup Blue Cheese, crumbled

1/3 cup Pecans, candied, or walnuts

1/2 cup (Optional) Grapes, seedless, cut in half

Procedure:

Preheat oven to 375°F.

Place shredded Phyllo dough in a 10-inch pie plate or pizza plate. Spray with vegetable oil to evenly coat but not to saturate. Bake until light brown. Spread 1/2 cup caramelized onions, 3/4 cup blue cheese, 1/3 cup candied nuts and 1/2 cup seedless grapes (if used). Return to oven and bake for 8-10 minutes or until golden brown and cheese begins to melt.

You can make this into smaller versions by dividing the portions and baking them as separate tarts.

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