

## SAUSAGE AND CARAMELIZED ONION PIES

### INGREDIENTS

#### For the dough

2 cups plain flour  
2 tablespoons sugar  
1 teaspoon salt  
1 stick (1/4 cup) butter cold, cut into cubes  
1 large egg  
2 tablespoons milk

#### For the filling

1 medium Onion, sliced  
1 cup diced sausage  
1/4 cup grated parmesan cheese  
2 tablespoons vegetable oil  
salt and pepper to taste

#### For egg wash

1 egg  
2 tablespoons water  
kosher or sea salt (optional)

### DIRECTIONS

In the bowl of a food processor, combine flour, sugar and salt. Add the cold butter and pulse until only pea sized lumps remain in your mixture. In a small bowl, beat the egg with the milk. Add the mixture all at once to the dry ingredients and pulse until moisture is introduced to all of the flour mixture. Lightly dust a clean surface with flour and knead the dough until it starts to hold together. Divide the dough in two, wrap in plastic wrap and refrigerate for about 30 minutes.

Meanwhile, make the filling. Heat the vegetable oil in a medium skillet over medium heat. Add onions and slowly caramelize for approximately 20-30 minutes. They would be very brown (but not burned) when done. Add sausage and sauté until brown, rendering some of the fat. Put on a plate lined with paper towels to cool. Sprinkle parmesan cheese into mixture. Add salt and pepper if necessary.

Preheat the oven to 350F.

Remove one piece of dough from the refrigerator. On a well floured surface, roll the dough out to 1/8 inch (3mm) thick. Using a 4 inch round pastry cutter, cut out 4 rounds.

Spoon about 3 tablespoons of mixture onto one side of one of the rounds, leaving about 1/8 inch of space before the edge. Fold over the other edge and seal the edges together with the tines of a fork. Repeat with remaining dough. Make the egg wash by whisking egg together with water. Brush each pie with egg wash and sprinkle with salt (optional).

Bake for 30-35 minutes or until golden brown. Should be eaten warm.