



**Grandma Mary  
and Grandpa Joe**

## Grandma Mary's Onion Pie

*Grandma Mary made a wonderful onion pie that was a tradition at our family gatherings. Unfortunately, she never wrote down the recipe, but with the help of Olimpia Lorusso's cooking talents and Dad's taste buds, Mary Linda believes that she has been able to put together a recipe that would make our grandmother proud. We hope that your family will enjoy this pie as much as we do.*

**Makes 2-9" pies**

**1 1/2 pounds of fresh pizza dough**

**(divided into 4 balls and allowed to proof until the dough doubles in size)**

### **FILLING:**

**8 ounce bucatini pasta (cooked *al dente*, rinse in cold water to cool and set aside)**

**2 pounds sliced onions**

**1/2 cup sliced green pimento stuffed olives**

**1/2 cup of ricotta forte**

**(this ingredient has a very strong flavor, but it is important. If it is too strong for your taste, substitute 6 ounces of aged provolone cheese, cut into small cubes)**

**3 tablespoons granulated sugar**

**1/4 cup grated imported romano cheese**

**1- 2 ounce can flat anchovies filets (broken into pieces)**

**salt and black pepper**

**olive oil**

**In large skillet over medium high heat cook onions in a little olive oil until soft, but not brown. Sprinkle with sugar and mix well. Add ricotta forte, olives, cooked bucatini, anchovies and romano cheese. When all ingredients are blended well, cook for about 2-3 minutes, remove from heat and prepare crusts.**

**Spray or coat pie tins with olive oil. Roll out pizza dough until very thin and large enough to fill pan with about 1" over the edge to crimp. Fill with onion mixture, then cover with another thinly rolled out pizza dough round. Crimp edges to seal. Brush tops with olive oil and make some slits on top. Place in preheated 375 degree oven for 30-40 minutes or until nice and golden brown. Serve slightly warm or at room temperature.**