

*From the kitchen of David and Jennifer Deaven*

\$Id: tomato\_corn\_pie,v 1.2 2025/03/02 18:10:19 deaven Exp \$

- Servings: 8
5. Bake 375F 40 minutes.  
melted butter.
  4. Top with (G) followed by lemon sauce (D). Cover with  
pie crust top and flute edge, finally brush edge with  
cor layer again.
- with half of (F) mixed together, then repeat tomatoe and

## Vegetarian/Tomato Corn Pie

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- A: 2C flour  
1T baking powder  
1t salt
- B: 6T butter
- C: 3/4C milk
- D: 1/3C mayonnaise  
2T lemon juice
- E: 2 tomatoes, sliced thin
- F: 1C corn, processed to coarse  
2T basil  
1T onion, minced  
black pepper
- G: 8oz sharp cheddar, grated
1. Mix (A) in bowl and cut in (B) until coarse and add (C).  
Mix to make a dough, divide in half and prepare lower  
pie crust in pan with one half.
  2. Whisk (D) together and reserve.
  3. Place half of (E) into pie pan, top with (F). Cover



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