

From the kitchen of David and Jennifer Deaven

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5. Bake 375F 40 minutes.
melted butter.
4. Top with (G) followed by lemon sauce (D). Cover with
cor layer again.
with half of (F) mixed together, then repeat tomatoe and

Vegetarian/Tomato Corn Pie

Vegetarian/Tomato Corn Pie

- 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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