

Cheerwine Vinegar Pie



Ingredients

- 1/8 tsp. salt
- 1 3/4 cup sugar
- 3 whole eggs and 2 yolks, beaten together
- 1/4 cup buttermilk
- 1/4 cup Cheerwine vinegar
- 1/3 cup melted unsalted butter
- 1 pie crust

Info

- **Prep:** -
- **Cook:** 45
- **Serves:** 1 pie
- [Source](#)

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Rate

Directions

1. Preheat the oven to 350 degrees.
2. Sift cornmeal, salt, and sugar together into a large mixing bowl. Then gently whisk in eggs.

Once the eggs are thoroughly incorporated, add buttermilk, vinegar, and butter.

3. Pour custard mixture into an unbaked pie crust and bake for 40-45 minutes, or until a medium-brown crust has formed on top and the pie has slightly less jiggle than Jello. Let cool and enjoy.
4. *Milton uses coarse sorghum flour instead of cornmeal. If you can find it, it adds extra flavor to both the crust and the filling.

[southern](#), [pie](#), [cheerwine](#), [vinegar](#), [cheerwine vinegar](#), [eggs](#)

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