

Tomato & Corn Pie



Ingredients

- 2 large tomatoes, sliced
- 1 teaspoon kosher salt
- $\frac{1}{3}$ cup Duke's mayonnaise
- $\frac{1}{4}$ cup sour cream
- 2 tbsp. fresh lemon juice
- 2 tbsp. chopped fresh basil
- 2 tbsp. freshly ground black pepper
- 2 cups fresh corn kernels
- 2 cups grated mozzarella cheese
- 1 piecrust

Info

- **Prep:** 15
- **Cook:** 60
- **Serves:** 1 pie
- [Source](#)

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Directions

1. Preheat oven to 375 degrees. Prebake piecrust as directed.
2. Place tomato slices on a paper towel and sprinkle with salt; set aside. Whisk together the Duke's mayonnaise, sour cream, lemon juice, basil, and pepper in a small bowl. (Tip: Wilbanks recommends Duke's mayonnaise because of its sugar-free, vinegar base.)
3. Sprinkle the bottom of pie crust with $\frac{1}{4}$ cup cheese. Arrange half of the tomatoes over the

cheese and sprinkle with corn. Cover the tomatoes with half of the mayonnaise mixture. Repeat layering with remaining tomatoes, corn, and mayonnaise mixture. Sprinkle remaining cheese over the top.

4. Bake for one hour, or until bubbly. Cover with aluminum foil if cheese begins to brown too quickly.

[tomato](#), [mayo](#), [sour cream](#), [lemon](#), [basil](#), [corn](#), [cheese](#), [mozzarella](#), [pie](#), [southern](#)

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