

Lattice Corn Pie

Servings: 8

1 cup diced peeled potatoes
1/3 cup milk
2 eggs
2 cups fresh or frozen corn, thawed
1 teaspoon sugar
1/2 teaspoon salt
1 pkg (15 oz) refrigerated pie pastry

Preheat oven to 375 degrees.

Place potatoes in a small saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 6-8 minutes or until tender. Drain and set aside.

In a blender, combine the milk, eggs, corn, sugar and salt; cover and process until blended.

Line a 9-inch pie plate with bottom pastry; trim pastry even with edge of plate. Spoon potatoes into crust; top with corn mixture (crust will be full). Roll out remaining pastry; make a lattice crust. Seal and flute edges.

Bake for 35-40 minutes or until the crust is golden brown and filling is bubbly.

Per Serving (excluding unknown items): 27 Calories; 2g Fat (54.3% calories from fat); 2g Protein; 1g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 156mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 0 Fat; 0 Other Carbohydrates.