

Tomato Pie

Traci Horany

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| 1 deep dish pie crust (partially baked for 10 minutes) | 1/3 cup green onions, chopped |
| 4 tomatoes, peeled and diced | 1 cup mozzarella cheese, grated |
| 10 basil leaves | 1 cup Cheddar cheese, grated |
| | 1 cup Hellmann's mayonnaise |

Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes. (If you don't do this, the pie will be watery.) Chop tomatoes and line bottom of pie crust. Season with salt and pepper. Sprinkle large chopped basil leaves on top. Sprinkle green onions on top. Mix together mayonnaise and cheeses. Spread on top and bake at 350° for 30 minutes.

Green Chile Corn

Nancy Hildebrandt

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| 2 cans white shoepeg corn | 1-2 Tbsp. milk |
| 1 can chopped green chiles | Grated cheese |
| 1 pkg. cream cheese | |

Mix corn, chiles, cream cheese, and milk. Top with grated cheese. Bake at 350° until bubbly.

Creamed Corn

Patricia Cooper

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| 10 ears fresh corn, cooked, cooled, and cut off cob | 1 tsp. pepper |
| 1 cup heavy whipping cream | 1/4 tsp. Accent |
| 1 cup whole milk | 1/2 tsp. thyme |
| 2 Tbsp. sugar | 1/2 tsp. garlic powder |
| 1 1/2 tsp. salt | 1 stick butter |
| | 2 Tbsp. flour |

Add all ingredients except butter and flour to corn, and bring to boil. Simmer 3 minutes. In small saucepan, melt butter and add flour. Bring to boil. Add to corn mixture and stir. Serve hot.