

Pennsylvania Dutch Corn Pie

Oscar · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This corn pie is my moms recipe We grew up eating this and loving it in the heart of Amish country It is a very hearty dish and easy to make Give this one a try before you decide you wont like it Corn takes on a whole different flavor made this way Some people add cooked chicken to the pie as well

Ingredients

- - 1 large potato
- peeled and chopped - 1 (15 ounce) can whole kernel corn
- drained - 1 (15 ounce) can cream-style corn - 3 large hard-cooked eggs
- chopped - ½ cup milk - salt and pepper to taste - 1 tablespoon butter - 1 14.1-ounce double-crust pie pastry
- thawed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil. Stir together potato
2. whole kernel corn
3. cream-style corn
4. hard-cooked eggs
5. milk
6. salt
7. and pepper in a large saucepan over medium heat. Simmer for about 15 minutes. Meanwhile
8. press one of the pie crusts into the bottom and up the sides of a 9-inch pie plate. I like to use a glass pie plate to check the bottom crust for doneness. Pour hot potato-corn mixture into crust. Dot with pieces of butter. Cover with top crust; flute the edges to seal. Cut a few slits in top crust to vent steam. Place on the prepared baking sheet. Bake in the preheated oven for 30 minutes
9. then reduce the temperature to 350 degrees F (175 degrees C). Continue baking until crust is browned
10. about 10 minutes more. Serve hot. Recipe Tip You can double the filling and spoon the extra over slices of pie to serve.