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Verrill Farm Corn & Tomato Tart

This recipe got rave reviews at our 2004 Corn & Tomato Festival!

INGREDIENTS:

- 3 Tbs olive oil
- 1/2 cup onion - chopped
- 1 garlic clove - chopped
- 5 ears corn - uncooked - kernels off
- 1/4 cup smoked cheddar cheese - shredded
- 1/2 pint "Sweet 100" cherry tomatoes (these are a small variety and left whole - other varieties may be substituted)
- 3 scallions - chopped
- 2 eggs
- 1/2 cup milk
- 1/2 cup cream

PROCESS:

Sauté onions & garlic in olive oil until translucent. Add corn & cook 5 - 10 minutes.

Add salt & pepper to taste. Take off heat.

Put 1/2 corn mixture in pie shell. Layer shredded cheese on top. Add remaining corn mixture.

Put cherry tomatoes & scallions on top.

Whisk eggs, milk & cream with a pinch of salt and pour over tart.

Bake at 375F for 30 mins or until set.

Variation Add chopped bacon and/or jalapeno to tart.

Use either a pre-made pie crust or make your own.

If making your own pie crust, the following recipe is for a 9" - 10" ceramic pie pan.

A tart pan may be used.

Pie crust for 3 single pie shells

INGREDIENTS:

- 2 1/2 cups flour
- 8 oz butter
- 1 tsp salt
- 1/4 cup water

PROCESS:

Pulse flour, butter & salt in food processor until mixture resembles corn kernels.

Add water & pulse until mixture forms a ball.

Roll out dough & place in pie pan. Covered with silver foil to keep edges from burning.

Bake in 375° F oven 10-15 minutes.

Let crust cool and add filling.