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| |  | | --- | | Cheddar Sweet Corn Pie  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s farm-fresh corn.  **Ingredients**   * 3 tbsp chives, fresh * 4 cups **CORN**, fresh * 1 garlic clove, medium * 1 cup yellow onion * 3 eggs * 1 tsp Kosher or sea salt * 1 tsp paprika * 3/4 tsp white pepper, ground * 3/4 cup panko bread crumbs * 2 tbsp butter * 2 cup shredded cheddar cheese * 2/3 cup milk   **Directions**   1. Preheat oven to 375(F) and move rack above middle position. Lightly butter a standard sized pie plate. 2. Melt 1½ tablespoons butter in a medium skillet over medium high heat. Add onion and cook about 4 minutes, until slightly browned at edges. Turn heat down to medium, add garlic, and cook 2 to 3 minutes, until garlic is fragrant but not browned. Combine onion/garlic mixture in a medium mixing bowl with corn, milk, 1½ cup cheese, ½ cup panko, salt and pepper, and chives. After stirring, add eggs and mix well. Pour mixture into prepared pan. 3. Melt remaining ½ tablespoon butter, let cool slightly, then combine with ¼ cup panko, ½ cup cheese, ½ tablespoon chives, and a pinch of salt and pepper. Sprinkle over the pie filling. Bake (on a rimmed baking sheet for easier handling) about 35 minutes, until slightly puffed, set, and beginning to brown. Cool 5 to 10 minutes before serving, topped with a dash of paprika and more chives, if desired.   Serves 6-8. Source: naturalfoodkitchen.com | |
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