



BACON AND CORN PIE WITH CORNMEAL CRUST

Slightly adjusted from Pig: King of the Southern Table

INGREDIENTS

Filling:

- 8 Thick slices bacon, cut into small cubes
- 2 Medium onions, chopped
- 1 Medium green bell pepper, seeded and chopped
- 1 12-oz package thawed frozen corn kernels
- 1 ½ cups Half-and-half
- 2 Large eggs, beaten
- 1 cup Grated Swiss cheese
- ¼ tsp Ground nutmeg
- To taste Salt and freshly ground pepper

Crust:

- 1 cup Yellow cornmeal
- ½ cup All-purpose flour
- 1 tsp Baking powder
- ½ tsp Salt
- 4 T Lard, chilled
- ¼ cup milk

DIRECTIONS

1. To make the filling:
 - a. Fry the bacon in a large, deep skillet over moderate heat until crisp; drain on paper towels. Pour off all but 2 T of grease.
 - b. Add the onions and bell pepper to the skillet, stir until softened, about 8 minutes. Add the corn, stir for 3 minutes longer. Remove the vegetables from heat; let cool for 5 minutes.
 - c. Meanwhile, combine the half-and-half, eggs, cheese, nutmeg, and salt and pepper.
 - d. Stir the egg mixture into the vegetable mixture until well-blended and set aside.
2. Preheat the oven to 400F. Grease a 9-inch pie dish and set aside.
3. To make the crust: combine the cornmeal, flour, baking powder, salt, and lard in a bowl and work the mixture with your fingers until well-blended. Add the milk and stir just until the dough gathers into a clump – do not overmix. On a lightly floured surface, **pat** the dough out in to a manageable circle (do not roll it out). Fit it into the prepared pie dish and press it firmly on the bottom and up the sides. Fold excess dough under and crimp the edges.
4. Sprinkle the bacon over the bottom of the crust, scrape the filling evenly into the dish, and bake until golden, about 50 minutes. Let the pie cool for about 20 minutes before serving in wedges.