



CORN PIE

- 1 1/4 Cups Cracker Crumbs
- 1/2 Cup Melted Butter
- 2 Tablespoons Butter
- 1 1/4 Cups Milk
- 2 Cups Fresh Raw Corn
- 1/2 Teaspoon Salt
- 2 Tablespoons Flour
- 1/2 Teaspoon Onion Salt
- 2 Eggs, Beaten

DIRECTIONS

1. Combine crumbs and melted butter.
2. Reserve 1/2 cup for topping.
3. Line a 9 inch pie plate with remaining crumbs.
4. Combine butter, 1 cup milk, corn and salt.
5. Bring to boil.
6. Reduce heat and cook 3 minutes.
7. Add flour to remaining milk and mix to a smooth paste.
8. Add slowly to hot corn mixture, stirring constantly.
9. Cook 3 minutes until thick. Cool slightly.
10. Add onion salt.
11. Add eggs slowly, stirring constantly.
12. Pour into crumb lined pan.
13. Sprinkle reserved crumbs over the top.
14. Bake in a 400 degree oven for 20 minutes.