

# Corn and Bacon Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		crust
1	cup	unbleached flour
3/4	cup	whole grain cornmeal - fine-grind
1/2	teaspoon	salt
1/4	cup	chilled unsalted butter - 1/2" cubes
3	tablespoons	chilled solid vegetable shortening - 1/2" cubes
4	tablespoons	ice water
		nonstick oil spray
		filling
1/2	pound	bacon - coarsely chopped
1 1/2	cups	sweet onion - chopped
1	cup	red pepper - chopped
12	ounces	frozen corn kernels - thawed and patted dry
1 1/2	cups	half and half
3	large	eggs
1	teaspoon	dried thyme
1/2	teaspoon	salt
1/2	teaspoon	worcestershire sauce
1/4	teaspoon	freshly ground black pepper
1	cup	green onion - chopped
1 1/2	cups	gruyere cheese - grated and packed

Whisk first 3 ingredients for crust in a large bowl. Using back of fork, cut in butter and shortening until mixture resembles coarse meal. Add 3 tablespoons ice water. Toss until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is too dry. Shape dough into disk. Wrap; chill at least 30 minutes.

Preheat oven to 400. Spray 9 inch diameter glass pie dish with non-stick spray. Place parchment on work surface. Place dough in center, cover with more parchment. Roll out dough to 12 inch round. Peel off top parchment. Turn dough over into pie dish. Remove parchment. Fit crust into dish, sealing any tears. Fold excess dough under and crimp edges, forming high standing rim. Cover and chill.

Cook bacon in large skillet over medium heat until crisp. Using slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1.5 tablespoons drippings. Add onion and pepper to skillet. Saute until almost tender, about 8 minutes. Add corn; saute until very tender, about 3 minutes longer.

Whisk next 6 ingredients in a large bowl to blend. Mix in green onions, then corn mixture. Sprinkle bacon, then cheese over bottom of crust. Pour in egg mixture.

Bake pie until filling is golden and just set in center, about 55 minutes. Let pie cool at least 30 minutes and up to 1 hour. Serve slightly warm.