



“Chef at the Market”

August 22, 2009

Charlie Little - Berret's Seafood Restaurant & Taphouse Grill

Corn and Tomato Tart

- 1 small onion, diced
- 3 Tablespoons Butter
- 3 cups fresh corn (about 5 ears)
- Salt & Pepper
- 1 baked pie crust (recipe follows)
- ¼ cup grated cheddar cheese
- 1 cup cherry tomatoes (cut in half)
- 2 eggs
- 1 cup half & half

Saute onion in butter until tender. Add corn and cook for about 6-8 minutes. Add a little salt & pepper. Put ½ of the corn in bottom of baked pie crust. Sprinkle with cheese. Top with remaining corn. Sprinkle tomatoes over top. Mix eggs with half & half and pour over tart. Bake in 375 degree oven for about 25 to 30 minutes or until golden brown.

Baked Pie Crust

- 1-1/4 cup flour
- ½ cup butter
- 4 Tablespoons water
- ½ Teaspoon salt

Pulse flour and butter in food processor until mixture resembles cornmeal. Add water and salt, then mix just until dough forms a ball. Roll out on floured paper and put in a 9-inch pie pan or tart pan. Top with parchment paper and pie weights or dried beans. Bake at 375 degrees for about 15 minutes. Remove paper and weights. Add filling.

