

Truly Impossible Pie

Serves 6-8

- 1/8 cup minced onions
- 1/2 cup + 2 TBS freeze dried ham dices (+ 1/2 cup water for rehydrating) — or — 1 (4.5 oz) bag shelf stable bacon
- 1/4 cup Parmesan cheese
- 1 cup freeze dried mozzarella cheese (+ 1/2 cup water for rehydrating)
- 1 (12 oz.) can evaporated milk (*this recipe uses 1 cup, so reserve 1/2 cup for another use)
- 1 (15 oz.) can whole kernel corn, drained —or— 1 1/2 cup freeze dried potato dices
- 1/2 cup Honeyville OvaEasy Egg Crystals mixed with 3/4 cup water (or 4 eggs)
- 1/2 cup flour
- 3/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 tsp. pepper

Rehydrate ham dices (with warm water) and potato dices if using. While waiting, rehydrate the cheese. To do this, pour cool water over the cheese in a shallow dish. Allow to sit for 3-5 minutes. Drain any excess water and blot dry using paper towel.

In a small saucepan, heat the evaporated milk, corn (or rehydrated potato dices), Parmesan cheese, minced onions and diced ham to boiling. Meanwhile, in a medium bowl, whisk together the flour, baking powder, salt and pepper. Separately, mix the OvaEasy Egg Crystals with their water. Pour the egg mixture into the flour mixture and stir to combine.

Grease both a 9 inch skillet and the inside of it's lid with oil or baking spray. Heat the pan with it's lid on (empty) until both the pan and lid are hot. Once the milk mixture is boiling, quickly add to the egg and flour mixture. Add the prepared cheese, stirring, and immediately transfer all to the hot skillet. Quickly smooth the top with a spoon, replace the hot lid and transfer to the wonder oven to cook for at least 90 minutes.

If baking in a standard oven, heating the milk mixture isn't necessary. Combine everything in a greased pie plate and bake at 350 for 30-35 minutes.