

## Chilean Corn and Meat Pie



### INGREDIENTS

1. Grated kernels of 6 large ears of corn
2. 8 leaves fresh basil, finely chopped
3. 1 teaspoon salt
4. 3 tablespoons butter
5. 1/2 to 1 cup milk
6. 4 large onions, chopped
7. 3 tablespoons oil
8. 1 pound finely ground lean beef
9. Salt and pepper, to taste
10. 1 teaspoon ground cumin
11. 4 hard-boiled eggs, sliced
12. 1 cup black olives
13. 1 cup raisins
14. 12 pieces chicken
15. Cumin, to taste
16. 2 tablespoons confectioners' sugar

### Method:

1. For the corn mixture: Heat the grated corn, chopped basil, salt, and butter in a large pot. Slowly add milk, stirring constantly until mixture thickens. Cook over low heat for 5 minutes. Set aside.
2. In frying pan, heat oil and cook onion until transparent. Add ground meat and stir to brown. Season with salt, pepper, and cumin. Set aside.

## **Chilean Corn and Meat Pie**

3. Brown chicken pieces in hot oil. Season with salt, pepper, and cumin to taste. Set aside.
4. Spread onion and meat mixture in bottom of ovenproof dish. Arrange egg slices, olives, and raisins over the top. Place chicken pieces on top. Cover with corn mixture. Sprinkle confectioners' sugar on top.
5. Bake in a 400°F oven for 30 to 35 minutes, until the crust is golden brown.
6. Serve immediately. Serve with *Ensalada Chilena*.

[www.YouSigma.com](http://www.YouSigma.com)