
Potato and Corn Skillet Cake

*Smitty's Restaurant and Lounge - Belle Vernon, PA
Pittsburgh Chefs Cook Book - 1989*

6 potatoes, baked, split and sieved
1 onion, diced fine
1 green and red pepper, diced fine
2 teaspoons garlic, minced
2 tablespoons butter
2 cups corn, cooked
1 cup cream
1/2 teaspoon thyme
salt (to taste)
2 cups Cheddar cheese, grated
1/4 cup grated Romano (for topping)
1 cup sour cream
1 tablespoon chives or green onion tops
2 eggs
1 egg yolk

Line a buttered twelve-inch skillet with the potato halves.

In a separate pan, saute' the onions, peppers, thyme and garlic until soft.

Deglaze the pan with cream. Add the corn. Bring to a simmer. remove from the heat.

Add the cream mixture to the sieved potatoes in a bowl. Add the Cheddar cheese, 1/2 cup of the sour cream, peppers and eggs. Add salt to taste. Mix.

Fill the mixture into the potato shell. Top with grated Romano cheese.

Bake in a preheated 350 degree oven for 35 minutes or until brown.

Whip one-half of the sour cream to garnish. Add chives.

Breads, Muffins

Per Serving (excluding unknown items): 3296 Calories; 226g Fat (60.2% calories from fat); 112g Protein; 224g Carbohydrate; 22g Dietary Fiber; 1248mg Cholesterol; 2095mg Sodium. Exchanges: 13 Grain(Starch); 10 Lean Meat; 2 Vegetable; 1/2 Non-Fat Milk; 37 1/2 Fat.