

Mezzo-America Pie

- 14 oz canned black beans, drained
- 14 oz can diced tomatoes, drained
- 1 to 1-1/2 cups shredded cheddar or Monterey Jack cheese
- 1/2 cup masa flour
- 2-4 jalapenos, sliced
- salt to taste
- your favorite chile powder to taste
- coriander or other spices to taste
- lime juice to taste
- fresh or dried cilantro or epazote, to taste
- [pie crust](#) ^[1]

Combine all but pie crust in a bowl.

Preheat oven to 400 degrees Fahrenheit.

Roll your bottom crust into a pie plate.

Scoop the filling into the crust.

Roll your top crust, place over the pie, and vent.

Bake on a low rack of the oven for 20 minutes. Place aluminum foil directly underneath the pie plate (but not on the bottom of the oven itself, or surely bad things would happen) to keep gravy from splattering the bottom of your oven.

After the pie has cooked for twenty minutes, reduce the oven to 350 degrees and bake for another 40 to 45 minutes.

Remove from the oven and cool at room temperature for 5 to 10 minutes.

Preparation time: 1 to 2 hours, plus time to make your crust

It tastes even better re-heated!

Serves: 6 to 8

– [Subscriptions \(1\)](#)

Links:

[1] <http://kitchen.unseelie.org/.242>