r tomato allices and of mions, collard greens, accustomed to eating nown for our vegetable a produce stands and of their favorite cinners fearned polatoes, fried role in our lamilles

llards when they were grew up loving collaid estaurants were diners 3. We also out frequently two houses and our

and six of seven bowls DAO, UP.) ON you'll enjoy making the table, It's hard to



(14.5-ounce) cans (14.5-ounce) can cream style corn whole kernel corn

teaspoon seasoned salt

第3 lightly beaten eggs 1/2 teaspoon dry mustard nunced enion

cup sugar

2 cup melted butter cup milk

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Watch carefully after 45 minutes and don't let corn pudding burn. 45 minutes - 1 hour. After about 20-30 minutes, stir mixture. mixture. Stir in milk and melted butter; Pour entire mixture into a buttered 3-quart casserole. Bake in a preheated 400° oven for mustard, and minced onion. Add this mixture into the corn bowl, mix together the sugar, cornstarch, seasoned salt, dry Combine 3 cans com with 5 slightly beaten eggs. In a small tablespoons cornstarch

the can of whole kernel corn. Variation: Substitute 4 ears of fresh com kernels cut from the cob, for

Fresh Summer Corn Pudding

eggs cups fresh corn

cups milk

tablespoons plain flour

N ω tablespoons sugar tablespoons butter teaspoon salt

in process of baking. large casserole dish. Dot with butter. Bake 1 hour, stirring 3 times mix flour, salt and sugar. Add to the corn mixture. Pour into Preheat oven 325°. Combine corn, eggs, milk. In separate bowl,

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