

Corn Pudding

One of our family favorites!

2

1/2 cup whole kernel corn

1

(14.5-ounce) cans cream style corn

3

lightly beaten eggs

1/2

cup sugar

4

tablespoons cornstarch

Flour

1/2

teaspoon seasoned salt

1/2

teaspoon dry mustard

1

teaspoon instant minced onion

1/2

cup milk

1/2

cup melted butter

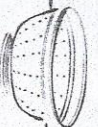
Combine 3 cans corn with 5 slightly beaten eggs. In a small bowl, mix together the sugar, cornstarch, seasoned salt, dry mustard, and minced onion. Add this mixture into the corn mixture. Stir in milk and melted butter. Pour entire mixture into a buttered 3-quart casserole. Bake in a preheated 400° oven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

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

Fresh Summer Corn Pudding

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|---|-------------------------|---|--------------------|
| 2 | cups fresh corn | 1 | teaspoon salt |
| 4 | eggs | 3 | tablespoons sugar |
| 4 | cups milk | 2 | tablespoons butter |
| 8 | tablespoons plain flour | | |

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



*Kind of recipe
mom*