

Grandma's Corn Pudding

Adapted slightly from Allrecipes.com

1/2 cup milk
4 tablespoons cornstarch
5 eggs
1/3 cup butter, melted
2 tablespoons white sugar
2 cups frozen corn or 1 (15.25 ounce) can whole kernel corn
2 (14.75 ounce) cans cream-style corn
1 teaspoon salt
garnish with chopped green onions

Preheat oven to 400 Degrees. Grease a 2 quart casserole dish.

In a large bowl, whisk cornstarch into cold milk until smooth and no lumps appear.

Add eggs and beat until eggs are incorporated. Add melted butter and sugar, stir in corn, creamed corn and salt. Blend well. Pour mixture into prepared casserole dish.

Bake for 1 hour or until golden on top and set. Garnish as desired.

Serves 8-10

Tips:

-I baked in a 9x13 glass pan, then waited for the dish to cool a bit (about 10 minutes). After cooling a few minutes, I cut the pudding into circles using a biscuit cutter. I cut the circles as close together as possible to eliminate any waste. If you want, you can just serve it in the dish.

Or bake it in ramekins or custard cups, greased and filled about 1-1 1/2 inch full. Place the ramekins on a cookie sheet and check after about 40-45 minutes.

-If using frozen corn, do not thaw before adding to dish.

-This dish may be made ahead and re-heated.