

Sweet Corn Pudding

by Greg Hebert

Ingredients:

1 c fresh bread crumbs
6 T self-rising white cornmeal
1 ½ T sugar
½ t salt
3 eggs
1 ¼ c milk
½ c half & half
2 T melted butter
20 oz. package frozen cream style corn
1 bunch green onions

Instructions:

Combine first 4 ingredients in a large bowl. Whisk eggs in a separate bowl, then whisk in milk, half & half, and butter. Whisk egg mixture into breadcrumb mixture. Stir in corn. Pour into a lightly greased 9 inch square baking dish. Bake at 325 for 1 hour and 5 minutes before serving.

Makes 6 servings