

GUASTELLO'S VILLAGE MARKET

Cheesy Corn Casserole

Serves 12 as a side dish

Ingredients

4 slices bacon, finely chopped
6 tbsp. unsalted butter, cubed
4 cloves garlic, finely chopped
1/2 cup flour
3 cups milk
4 oz. cream cheese, cubed
2 oz. Velveeta, cubed
2 cups grated extra-sharp cheddar cheese
1 tsp. paprika
3 lb. fresh or frozen corn kernels
Kosher salt and freshly ground black pepper, to taste

Heat oven to 375°.

Heat bacon in a 6-qt. saucepan over medium heat, and cook, stirring, until browned, about 8 minutes. Add butter and garlic, and cook until fragrant, about 1 minute.

Add flour, and cook, stirring, for 1 minute. Whisk in milk, and bring to a boil; cook, stirring constantly, until thickened, about 2 minutes.

Add cream cheese, Velveeta, cheddar, and paprika, and cook until smooth. Remove from heat and stir in corn; season with salt and pepper.

Transfer mixture to a 9" × 13" baking dish and bake until top is golden brown and bubbling, about 40 minutes. Let cool before serving.

Credit: saveur.com