

GUASTELLO'S VILLAGE MARKET

Baked Cream Corn

Serves 6

Ingredients

6 slices bacon, chopped
Cooking spray
3 c. corn kernels (fresh, canned, or frozen and thawed)
1/4 c. all-purpose flour
2 c. shredded Cheddar
1 jalapeño, minced
1 tbsp. sugar
2 large eggs, lightly beaten
1/4 c. melted butter
1 c. milk
kosher salt
Freshly ground black pepper

Preheat oven to 375 degrees F. In a medium skillet over medium heat, cook bacon until crisp. Transfer to a paper towel-lined plate; drain.

Spray a baking dish with cooking spray. Add corn, flour, 1 1/2 cups cheddar, jalapeño, sugar, cooked bacon, beaten eggs, melted butter, and milk. Season generously with salt and pepper and mix together until combined. Top with remaining 1/2 cup cheddar.

Bake 1 hour, then let cool 20 minutes to firm up.

Credit: delish.com