

Corn Casserole

I have been making this for a solid 5 years and has been a hit everytime! But I always add something green, usually chopped green onions and place 4-5 stalk on top befor baking to make it visually appealing. You can also add chopped can chiles or diced pimentos (in a jar) for great color. And using low fat sour cream tastes exactly the same too. But after 5 years, and using 3 different ovens, this dish always takes about 50-55 min. to bake, not 45 min. Can also make ahead and refridgerate before you need to bake, just let it sit at room temperature for at least 30-45 min. Great for making ahead for a dinner party. Be sure to print out recipes because you will get asked!

This really is very easy. I wanted to “test drive” this dish before Thanksgiving and I have now made it twice for my husband. It’s made the cut! We think that it reminds us of hushpuppies so we call it “Hushpuppy Casserole.” The first time I made this I added the extra water from the canned corn, as suggested. That made it overly moist. This time I poured in only half of the corn water and we both thought the dish was better (it was a little firmer). I agree that real butter is the best (but the first time I used margarine, and it tasted fine!) My mother-in-law suggested adding bacon, too. I find, depending on the dish, it might take longer to bake than you were planning on. Still, nothing beats this dish—YUM!

I’ve made this casserole for Thanksgiving the last two years. There is never a crumb left! Everyone loves it. I make it with only 3 TBSP melted butter and 1 egg, plus 1/2 cup chopped onion. This makes it lighter and more savory. I bake it at 350 for 1 hour. Another plus to this recipe is when I make it for Thanksgiving I double it and put it in my 9×13 Pyrex portable glass pan with a microwaveable warmer. I make it earlier, then bring a great side dish that doesn’t require valuable oven space!

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ingredients:

1 box Jiffy cornbread mix
1 can cream corn
1 can whole kernel corn drained
2 eggs
1 stick butter melted
1 Cup Sour cream

Directions:

Mix all together in casserole adding the sour cream last.
Bake in 350 oven for 45 minutes