

# Clam and Corn Souffle

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 to 1-1/4 cups crumbled  
soda crackers  
1 cup milk  
2 eggs, beaten  
1 can minced clams,  
undrained  
1 cup corn (frozen or  
canned)  
3 tablespoons butter,  
melted  
2 tablespoons minced onion  
1/4 teaspoon salt  
1/2 teaspoon  
Worcestershire sauce  
1/2 cup shredded cheddar  
cheese*

Place the milk and eggs in a bowl. Soak the crackers in the milk mixture until soggy, about 1/2 hour. Add the clams, corn, butter, onion, salt and Worcestershire sauce. Mix gently. Place in a 1-1/2 quart casserole.

Refrigerate.

When ready to bake, place the casserole, uncovered, in a 300 degree oven for 50 minutes.

Sprinkle the cheese on top and allow it to bake just long enough to melt the cheese, about 10 minutes.

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Per Serving (excluding unknown items): 840 Calories; 71g Fat (76.1% calories from fat); 35g Protein; 15g Carbohydrate; trace Dietary Fiber; 610mg Cholesterol; 1519mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 1 Non-Fat Milk; 11 1/2 Fat; 0 Other Carbohydrates.