
Corn and Olive Casserole

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

2 cans (16 ounce ea) whole kernel corn
1 can (7-1/2 ounce) black olives, pitted
6 tablespoons butter
3 tablespoons flour
2 cups half-and-half
salt
pepper
1 cup Gruyere or Swiss cheese, grated
chopped pearsley (optional) (for garnish)

Drain the corn very thoroughly. Drain the olives and slice into quarters.

In a saucepan, melt two tablespoons of butter. Stir in the flour until smooth. Cook over extremely low heat for about 8 minutes, stirring constantly. Do not boil or brown.

Add the cream and cook, whipping with a wire whip over moderate heat, until the sauce bubbles and thickens. Remove from the heat.

Butter a one-quart casserole. Cover the bottom with a layer of corn, sprinkle with salt and pepper. Dot with half of the remaining butter. Add about half of the olives and one-third of the cheese. Repeat the layers. Pour the sauce over all and cover with the last of the cheese.

Bake at 350 degrees for 25 to 30 minutes.

Garnish with parsley.

Side Dishes

Per Serving (excluding unknown items): 88 Calories; 9g Fat (88.0% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 93mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 1/2 Fat.