
Scalloped Corn III

Nicola Rincon - Marshall Field's Town & Country

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

2 tablespoons butter

1 small onion, chopped fine

1 small green pepper, chopped fine

1 tablespoon all-purpose flour

1/4 teaspoon salt

1/4 teaspoon paprika

1/4 teaspoon dry mustard

1/4 teaspoon black pepper

3/4 cup milk

1 can (16 ounce) whole kernel corn, drained

1 egg, slightly beaten

CRUMB MIXTURE

1/3 cup cracker crumbs

1 tablespoon butter, melted

Preheat the oven to 325 degrees.

In a large skillet, melt the butter. Add the onion and green pepper. Saute' until the onion is transparent. Add the flour, salt, paprika, mustard and black pepper. Mix well.

Slowly add the milk, stirring constantly (it should be a thick bubbly sauce). Remove from the heat and set aside.

In a one-quart ungreased casserole, mix the corn and egg. Add the sauce and mix well.

In a small bowl, combine the crumb topping ingredients. Add one-third of the crumb mixture to the corn mixture. Stir. Sprinkle the remaining crumb mixture on top of the corn.

Side Dishes

Per Serving (excluding unknown items): 150 Calories; 12g Fat (68.1% calories from fat); 4g Protein; 8g Carbohydrate; 1g Dietary Fiber; 83mg Cholesterol; 263mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.