
Scalloped Corn IV

Sandy Stankey

Nettles Island Cooking in Paradise - 2014

Servings: 6

4 cups fresh or frozen corn

3 eggs, beaten

1 cup milk

1 cup crushed saltines, divided

3 tablespoons butter or margarine, melted

1 tablespoon sugar

1 tablespoon onion, finely chopped

salt (to taste)

pepper (to taste)

In a large bowl, combine the corn, eggs, milk, 3/4 cup cracker crumbs, butter, sugar, onion, salt and pepper.

Transfer the batter to a greased 1-1/2 quart baking dish. Sprinkle with the remaining cracker crumbs.

Bake, uncovered, at 325 degrees for one hour or until a knife inserted near the center comes out clean.

Side Dishes

Per Serving (excluding unknown items): 121 Calories; 10g Fat (70.9% calories from fat); 5g Protein; 4g Carbohydrate; trace Dietary Fiber; 127mg Cholesterol; 114mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.