

Pork

Hotdog and Corn Crown

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

1/2 cup green pepper, chopped
1/4 cup onion, chopped
2 tablespoons butter or margarine
2 3/4 cups bread crumbs
1 can (17 oz) cream-style corn
1 can (12 oz) whole kernel corn, drained
2 eggs, beaten
1 teaspoon salt
1 tablespoon butter or margarine, melted
1 pound frankfurters, halved crosswise

Preheat oven to 350 degrees.

Cook green pepper and onion in the two tablespoons butter until tender but not brown. Add 2 cups of the bread crumbs, cream-style corn, whole kernel corn, eggs and salt; mix lightly. Spoon mixture into an 8x1 1/2-inch round baking dish.

Combine the remaining 3/4 cup of bread crumbs and 1 tablespoon of melted butter; sprinkle on top corn mixture. Bake for 30 minutes.

Stand frankfurters, cut end down, around edge of baking dish to form a crown. Bake, uncovered, until franks are hot and a knife inserted in corn mixture comes out clean, 10 to 15 minutes longer.

Per Serving (excluding unknown items): 519 Calories; 32g Fat (56.2% calories from fat); 17g Protein; 39g Carbohydrate; 2g Dietary Fiber; 124mg Cholesterol; 1712mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 5 Fat.