



## Corn Casserole

Prep time: 15 min | Cook time: 45 min | Serves: About 8 - 12

In a medium/large bowl, soften/melt the margarine, add the eggs, salt and pepper. Stir until mostly blended. Next add the sour cream and both cans of corn. Mix again until blended. Last, add the corn muffin mix, fold in slowly and mix until blended and thick.

Pour into a greased baking dish of your choice. One batch will fill a 13x9 pan or you can use two round dishes, fluted pie pans, smaller rectangles etc. You don't need to worry about changing the bake time depending on the pan because it's about impossible to overcook this.

Bake at 350° for about 45 minutes. Top will begin to crisp and brown and underneath will remain softer. Let stand about 10 minutes before serving for inside to set a bit.

*\*If you would like this dish a little gooier inside, more of a 'corn pudding' with a breadly top, do not drain the whole kernel corn. It's yummy both ways.*

Also try adding spices such as garlic, onion or red pepper or beef up the dish by adding shredded cheese (cheddar or swiss work great), cubed ham, bacon, or cut veggies to the mix before baking. Just be sure any meat or veggies are precooked. Enjoy!

### INGREDIENTS

- 1/2 C margarine, melted
- 2 eggs
- 1 tsp salt
- 1/2 tsp pepper
- 8 oz sour cream
- 15 oz can whole kernel corn, drained\*
- 15 oz can creamed style corn
- 1 box corn muffin mix (I use Jiffy)