Corn Pudding

Makes: 6 servings

Ingredients

- 3 eggs
- 2 cups fresh or canned corn, or dried corn soaked and cooked
- 2 tablespoons melted butter
- 1 teaspoon salt
- black pepper to taste
- 2 cups milk

Directions

1. Preheat oven to 350°F.
2. Beat the eggs, add all the other ingredients, and more salt if necessary.
3. Pour into a greased baking dish, place in a pan of hot water, and bake for about 1 hour, or until set in the center.

Note: Corn canned Maine style – that is, “creamed corn” with the grain scored and the pulp scraped out – is especially good for use in this kind of a dish.

Recipe from: *Aunt Sammy’s Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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