

Corn Casserole

I lived most of my life on a farm in Southwest Iowa. This recipe is well known in that area and always a favorite. Out here in Southern California I am always asked to bring it to any potluck dinner or family gathering, and inevitably asked for the recipe. Recently, it was put in my brother-in-law's family recipe book, and has made the rounds from Minnesota and all along the East Coast from Delaware to Florida and became an instant hit.

It is a simple recipe and easy to multiply for a large group, but always delicious. Enjoy!

Corn Casserole

1 can of regular corn, drained

1 can of creamy corn

1 box of Jiffy cornbread mix

1 stick of butter (or margarine) melted

1 small container of sour cream

2 eggs

Salt, pepper to taste and I always add a bit of sugar.

Mix well and pour into a greased 8x8 inch pan. Bake at 350° for approximately 30-45 minutes or until an inserted knife comes out clean.

Cheri Cabot

Chair, Community Services Commission