



“Gama” Joann’s Corn Pudding Recipe

Mark S., PR Manager | YIELD: 4-6 servings | TIME: 60 minutes

When I asked my mother-in-law to submit one of her many Thanksgiving recipes, she responded with this: “I would offer my Corn Pudding recipe as one that is a more atypical dish on today’s Thanksgiving tables, but likely to have been one on the Pilgrims’ table.” The Pilgrims must have had it good, for this dish is not only delectable in taste, but elegant in appearance. A light golden-brown crust, in a square CorningWare dish, perfectly baked with just the right amount of kernels protruding from the top. Outside of the big bird, itself, Joann’s Corn Pudding is the big attraction every Thanksgiving. Even the pickiest of eaters find themselves craving seconds. Enjoy!

INGREDIENTS

2 cups frozen corn (no need to thaw)
2 eggs
1/4 cup all-purpose flour
2 cups scalded milk, cooled
2 tsp. sugar or honey
4 Tbsp. melted butter, divided
1/2 tsp. salt

PREPARATION

Preheat oven to 325 degrees.
In a medium bowl, stir flour, salt, sugar, and 2 Tbsp. butter with corn.
In another bowl, beat eggs; stir in the milk and then add liquid to the corn mixture.
Pour into a greased 9x9” baking dish.
Bake for a total of 45 minutes or until firm.
NOTE: After first 15 minutes of baking, gently stir pudding from the bottom, and then once again 15 minutes later. Before returning to the oven after the second stir, pour remaining 2 Tbsp. of butter over pudding top and continue baking for the last 15 minutes or until it starts to brown on the top.

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