

ANN'S SAVORY CORN PUDDING

Ingredients:

- 2 Tbsp. Butter
- 1 Finely Chopped Shallot
- ½ Cup Drained, Rinsed & Chopped Oysters (optional)
- ¼ Cup Fresh Chopped Parsley
- Splash of Dry White Wine
- 2 Eggs
- 1 Cup Half & Half
- 2 Cans Cream Style Corn
- 1 Cup Whole Kernel Corn (fresh or frozen)
- 1 Cup Italian Flavored Bread Crumbs

Directions:

1. Melt butter in sauté pan. Add shallot and sauté until softened. Add oysters, wine, half of the parsley and season to taste with salt and pepper. Sauté for 2 minutes until oysters are heated through. Set aside.
2. In a separate bowl, whisk together eggs and half and half. Add corn, remaining parsley and bread crumbs. Stir to mix well. Add oyster mixture and stir to mix.
3. Bake in 350 degree oven for 1 hour until puffed and top is golden brown and set. Let cool for 10 minutes before serving.

6 Servings