



## Summer Savory Corn Pudding

*Serves 10*

### Ingredients

- 5 large eggs
- ½ cup whole milk
- 2 cups half and half
- ⅓ cup all purpose flour
- 1 Tbsp sugar
- 1 tsp salt
- ½ tsp baking soda
- 2 cups fresh corn kernels (about 2 large ears) or leftover grilled corn kernels
- 1-15 oz can cream corn\* (see "PPS" note at the bottom)

### Instructions

Preheat oven to 375 and put the rack mid oven. Spray an 9 x 12 baking dish.

Whisk the eggs in a large bowl to blend, stir in dry ingredients but DO NOT add the THE CANNED AND FRESH CORN until the end. Whisk to blend, adding both types of corn last. Pour into the prepared pan and bake until the top is golden brown and a knife inserted into the center comes out clean, about 1 hour and 10 minutes.

PS: I have been known to make this in the winter months using frozen corn kernels, defrosted and drained on paper towels. It is still a wonderful thing but not as tasty as when you make it from sweet corn just cut off the cob.

PPS: It kind of grosses me out to be using creamed corn from a can! I never, ever use canned vegetables and I'm including the creamed corn here as an option for you. However, next time I am going to measure out 1 ½ additional cups of fresh corn, puree it slightly then add ½ cup of milk and 1 teaspoon of cornstarch to thicken it slightly.