

Parmesan Corn Pudding by Lynn's Recipes



Lynn demonstrates a delicious side dish, Parmesan Corn Pudding. This would go great with any dinner and make a great side dish to go with a barbeque. Adapted from realhousemoms.com.

Ingredients:

- 2 (12 ounce) packages of frozen corn, defrosted
- 1/3 cup sugar
- 1/4 cup flour
- 2 Tablespoons cornmeal
- 6 Tablespoons butter, melted
- 1/2 teaspoon salt
- 1-1/2 cups milk
- 4 eggs
- 2 Tablespoons chives
- 1 cup shredded Parmesan cheese, divided in 1/2 cups

Preheat oven to 350°. Spray a 2 quart casserole dish with cooking spray and set aside.

In a good processor, process one of the 12 ounce packages of corn, sugar, flour, cornmeal, butter, salt, milk and eggs.

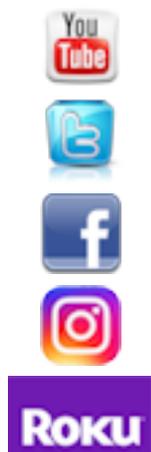
In a large bowl, mix in 1/2 cup of the Parmesan cheese, second package of corn, chives and the corn/flour mixture from the food processor.

Pour into the prepared casserole dish. Sprinkle with the remaining 1/2 cup of Parmesan cheese.

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Bake for 45-55 minutes, until firm in the center and golden brown on the top.

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Lynn's Recipes: November 2014
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