

The Hungry Friar

Recipes from the Carmelite Family

Scalloped Corn

This is a recipe for a New Orleans style of scalloped corn I found in a Cuisine-at-Home article by Kim Samuelson and Carlos Acevedo. Recipe makes 6-8 services and takes about an hour from start to finish.

Ingredients:

2 Tbs unsalted butter	1 tsp sugar
1 cup diced onion	1 tsp Tabasco or other pepper sauce
¾ cup diced red bell pepper	½ tsp dried thyme
4 cups frozen corn kernels	1 cup crushed Ritz crackers
¼ cup dry sherry	½ cup sliced scallions
2 eggs, beaten	kosher salt and black pepper to taste
1 cup milk	

Instructions:

1. Preheat oven to 350°. Coat a 1 ½ quart baking dish with nonstick spray.
2. Melt butter in a large sauté pan over medium heat. Add onion and bell pepper; cook until soft, about 5 minutes. Stir in corn, cook about 5 minutes more.
3. Deglaze the pan with sherry; cook until liquid evaporates. Transfer mixture to a large bowl.
4. Whisk together eggs, milk, sugar, Tabasco, and thyme; stir into corn mixture. Add cracker crumbs.
5. Transfer mixture to the prepared dish. Bake scalloped corn until it is brown around the edges, about 35-40 minutes.