

Krispy Sweet Corn Casserole



INGREDIENTS

4 teaspoons cornstarch
2/3 cup water
1/4 cup butter cubed, plus 3 tbs butter,
melted, divided
3 cups fresh or frozen corn or
2-15 oz cans of corn
1 (5-ounce) can evaporated milk
3/4 teaspoon plus 1 1/2 teaspoons sugar divided

1/2 teaspoon plus 3/4 teaspoon salt divided
3 large eggs
3/4 cup milk
1/4 teaspoon pepper
3 cups bread cubed
1 small onion chopped
1 cup rice cereal (like Rice Krispies) slightly crushed
3 tablespoons butter melted

DIRECTIONS

1. Preheat the oven to 350 degrees F.
2. Grease a square 8-inch baking dish or 1 1/2-quart baking dish.
3. In a small bowl, combine the cornstarch and the water and mix until smooth.
4. In a large saucepan, heat 1/4 cup of the butter cubes over medium heat.
5. Add the corn, the evaporated milk, 3/4 teaspoon of the sugar, and 1/2 teaspoon of the salt to the butter and bring just to a boil.
6. Stir the cornstarch mixture into the evaporated milk mixture and return to a boil, stirring constantly, until it thickens, about 1-2 minutes. Allow the corn mixture to cool slightly.
7. In a large bowl, whisk the eggs, the milk, the pepper, the remaining sugar, and the remaining salt together until it is blended.
8. Add the bread, the onion, and the corn mixture to the egg mixture and stir to combine.
9. Pour the corn mixture into the prepared baking dish.
10. Bake the corn casserole, uncovered, for 40 minutes.
11. In a small bowl, toss the cereal with the remaining melted butter.
12. Sprinkle the cereal mixture over the casserole and bake until it is golden-brown, about 10-15 minutes.
13. Serve



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