

Classic Corn Casserole



If you've never tried a corn casserole, you don't know what you're missing. It's hard to describe exactly how it tastes but take one bite and you'll be heaping your plate with more.

Pictured above with a juicy pork loin and green beans, corn casserole is the perfect side dish.

This recipe will serve a family of four, but you can easily double or triple it to accommodate your needs.



Ingredients:

- 1 box of Jiffy brand corn muffin mix
- 1 egg
- 1 stick of butter (softened or melted)
- 8 ounce of sour cream
- 1 can of whole kernel corn (drained)
- 1 can of creamed corn

Directions:

Preheat oven to 350 degrees. In a medium size bowl, add all the ingredients and stir until smooth.



Spray a 9x9 baking dish with nonstick cooking spray. Pour the mixture into baking dish and cover with aluminum foil.



Bake for 30 minutes.

Remove foil and return the casserole to the oven uncovered and bake for 30 more minutes.



Ideas:

Add some grilled chicken to it and turn this once side-dish into the main meal. Serve with a side salad and you'll have dinner made in no time flat.

Try adding one or more of these for a unique flavor all your own.

½ cup cheddar cheese, shredded

¼ cup jalapeno peppers, diced

¼ cup chilies, diced

2 tbsp. honey

½ cup onion, chopped

½ cup celery, chopped

1 pound cooked meat of any kind (ground beef, chicken, shrimp, steak, etc.)

... or test your own blend of spices and cheeses.