

Cheddar Corn Casserole

1¼ cups crushed saltine crackers (about 27)
1 cup milk
2 eggs, beaten
3 tablespoons melted butter
2 tablespoons minced onion
½ teaspoon Worcestershire sauce
1 cup milk
2 cups whole kernel corn, frozen or canned (drained)
¼ teaspoon salt
½ cup shredded Cheddar cheese

Combine crackers, milk, eggs and butter in a small bowl and let stand for about 30 minutes. Add the minced onion, Worcestershire sauce, milk, corn and salt. Mix well. Pour into a 1½ quart casserole dish. Bake at 325 degrees F for 35 to 40 minutes. Sprinkle cheese on the top and bake for an additional 5 to 10 minutes, until a knife inserted into the center comes out clean.

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