

Kansas Corn Scallop

Submitted by ZipAgent Mike Mullen

View his profile: <http://www.ziprealty.com/agent/mmullen>

This is a delicious recipe that others have asked us for after we shared it with them. YUM!

Serves 6

Recipe Ingredients:

- 1 Can (12 or 16 oz) whole kernel corn or frozen (cooked)
- 2 Eggs
- 1 Can Cream-style corn
- 1 Small Can evaporated Milk (2/3 cup)
- 4 Tbsp. (1/2 stick) butter melted
- 1-2 Tbsp. Instant minced onion
- ½ teas. Salt
- 1/8 teas. Pepper
- 2 cups coarsely crushed saltines
- 12 oz. Swiss cheese diced

Recipe Instructions:

Drain liquid from kernel corn into a cup.

Beat eggs slightly in a large bowl; stir in corn and ¼ cup of liquid, cream style corn, evap. Milk, butter, onion, salt, pepper; fold in saltines and cheese.

Pour into greased 8 –cup covered baking dish.

Bake at 325° 1 hour or until set. Let stand 5 minutes before serving.

Optional: Crock pot 3 hours on high directly from refrigerator.

