Corn Bread Casserole

Options:

- Add one small chopped onion, sauteed with the 1/2 stick butter (use 1/2 stick total instead of the whole stick mentioned below), to the mixture.

- Put 1/2 of the cheddar listed below inside the batter, and the rest on top.

- Add a medium jalapeño pepper, cut lengthwise, cored out and chopped very finely to the batter.

Corn Casserole
Recipe courtesy Paula Deen

Prep Time: 8 min  Level: Easy  Serves: 6 to 8 servings
Inactive Prep Time: 5 min  Level: Easy
Cook Time: 55 min

Ingredients
1 (15 1/4-ounce) can whole kernel corn, drained
1 (14 3/4-ounce) can cream-style corn
1 (8-ounce) package corn muffin mix (recommended: Jiffy)
1 cup sour cream
1/2-cup (1-stick) butter, melted - I use 1/2 stick
1 to 1 1/2 cups shredded Cheddar

Directions
Preheat oven to 350 degrees F.
In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven and top with Cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes and then serve warm.

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NOTE: This recipe does not call for an egg, but I have seen another recipe with an egg in it. I've made it both ways and haven't noticed a difference. I used an egg this time.

Enjoy!

:-) Lori Muhr