

Garden Corn Souffle

Ingredients:

2 cups corn, fresh cut from cob
2 eggs
2 tablespoons butter, melted
2 cups milk, scalded
1 small red or green bell pepper, finely diced
2 tablespoons grated sweet onion
1 teaspoon kosher salt
1/8 teaspoon freshly ground black pepper

Preparation:

Preheat oven to 325 degrees. Lightly grease a 1 1/2 quart casserole dish. Set a larger baking dish out (that the casserole will fit in). You will be baking the casserole in a water bath in the larger dish.

With a sharp knife, cut corn kernels from cob (stand corn cob on its tip, holding by large stem end, and run knife blade from top to bottom, removing kernels.)

In a cold mixing bowl, beat eggs until frothy, then whisk in milk and melted butter until blended.

Put corn, bell pepper, onion, salt, and black pepper in bowl with egg mixture and stir to combine.

Pour the mixture into the casserole and set it in the larger baking dish and set in oven, then fill a pitcher with hot water from faucet and pour carefully into larger baking dish so casserole is sitting in a water bath inside the oven. Slide all the way into the preheated oven and bake at 325 degrees for 55 to 65 minutes.

Test to see if done by inserting a thin knife blade into center; it should come out clean if the eggs are set.

Remove and let stand at room temperature for 5 to 10 minutes before serving.

This will serve about 4 to 6 people as a side dish.