

Recipe Categories

Title Papa's Corn Pudding

Preparation time 20 min prep, 20+ bake time

Servings 6-8

Ingredients 4 Tbsp (1/2 stick) of butter

3 Tbsp all-purpose flour

1 cup milk

1/2 cup half n half

2 eggs, whisked

1 Tbsp dried parsley

1 tsp salt

1/4 tsp crushed red pepper

1 can whole kernel corn, drained

1 can creamed corn

Method Preheat oven to 350F.

In a medium pot melt the butter and gradually stir in the flour. Once fully combined into a paste, cook for at least one minute, stirring constantly. Slowly add in the milk and cream, bit by bit, stirring all the while to avoid lumps. Continue to cook until slightly thickened.

Temper the eggs (add small amounts of the hot liquid to the eggs while whisking, gradually raising their temperature. Take care with this step - you don't want scrambled eggs). Once eggs whisk smoothly and loose, add eggs back into the sauce.

Add remaining ingredients and mix well.

Pour into 2 qt casserole dish and bake a minimum of 20 minutes* until the top is browned and the center set.

Nutritional information

Credit Papa found this in a magazine years upon years ago (trying to find which one), and tried it for Thanksgiving. My then 4 yr old niece bit directly into one the maybe dozen flakes of red pepper, and since then Papa has always made two batches - one with pepper, one without. We've had it most family gatherings since.

The first time I prepared this for the gathering, I used bacon fat instead of butter and added cumin (I love that smokiness with corn) - not better, but just as good and slightly different. I got compliments, but Papa was a little upset that I'd messed with perfection



Yet we still ask if he used cumin... This is a great side dish for any meal (and I confess, I've eaten the extremely rare leftovers directly from the fridge!

* this is usually the last item to go into the oven for family dinners, and inevitably it's not done by the time everything else is being served - I don't know if it's the oven, or we lose track of time as we gather all else... but it's kind of a tradition now



Posted by Linda

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