



Gammy's House Recipes

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Harvest Corn Casserole

Ingredients:

- 1 tablespoon canola oil
- 1 cup yellow onion, diced
- 1 (16-ounce) package yellow whole kernel corn
- 1 (16-ounce) package shoepeg white corn
- ½ cup roasted red pepper, drained, diced
- ½ cup cooked bacon (about 5 strips), crumbled, precooked
- 1 cup heavy cream
- 1 (8-ounce) package Borden® Cheddar and Monterey Jack Shredded Cheese, divided

Directions:

Preheat oven to 350° F.

Heat oil in large skillet over medium-low heat; sauté onions until translucent, stirring often.

Add corn, red pepper and bacon; cook for 5 minutes or until moisture has evaporated.

Add cream and 1½ cups cheese and toss to blend.

Place in greased 2 quart casserole or 9-inch square baking dish. Top with remaining cheese.

Bake uncovered for 20 to 25 minutes or until bubbly and golden.

Source: Borden