

Our State eats

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Corn Pudding

- 4 cups corn, drained
- 3 tablespoons flour
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons green pepper, chopped
- 2 eggs
- 2 cups milk
- ½ cup butter or margarine

Mix corn, flour, sugar, seasonings, and green pepper. Beat eggs until light. Add to corn mixture. Add milk. Melt butter in 2-quart casserole as you preheat oven to 350°. Tilt casserole dish to coat sides with butter. Stir in corn mixture. Bake for 1 hour or until firm in center.



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