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Prevent and Protect
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PARMESAN CORN PUDDING

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Makes 8 servings

Ingredients:

- 2** (12-ounce) packages frozen white shoe peg corn. Thawed and divided
 - 1/3** cup of sugar
 - 1/4** cup all-purpose flour
 - 2** tablespoons plain yellow cornmeal
 - 1/2** teaspoon of salt
 - 6** tablespoons butter, melted
 - 1 1/2** cups of milk
 - 4** large eggs
 - 2** tablespoons chopped fresh chives
 - 1/2** cup (2 oz) shredded Parmesan cheese
- Garnish: chopped fresh chives**

Preparation:

- 1** Preheat oven to 350. Place 1 package of corn and next 7 ingredients (in order listed) in a large food processor. Process until smooth, stopping to scrape down sides.
- 2** Transfer mixture to a large bowl; stir in chives and remaining corn. Pour mixture into a lightly greased 2-quart baking dish; sprinkle with cheese.
- 3** Bake at 350 for 40 to 45 minutes or until set.
- 4** Garnish with chives, if desired.