

Betty's Cheesy Fresh Corn Casserole



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In this video, Betty demonstrates how to make a Cheesy Fresh Corn Casserole. This casserole contains fresh corn, butter, eggs, fresh basil, shred-ded Cheddar cheese, sour cream, and cornmeal. It is a delightful casserole that is baked in the oven and comes out like a savory blend of spoonbread and corn pudding—very Southern!

Ingredients:

2 cups fresh corn, divided

1 stick butter, melted and cooled

2 eggs

1 cup sour cream

1 cup shredded sharp Cheddar Cheese

½ cup yellow cornmeal

½ teaspoon salt, optional (I did not add salt in the video, but I think the casserole would taste better with salt.)

¼ cup chopped fresh basil (If you are using dried basil, just use 1/3 as much.)

cooking oil spray

In an electric blender, puree 1 cup of corn, 1 stick melted butter, and 2 eggs.

Pour the pureed mixture into a large mixing bowl. Add the remaining cup of corn, 1 cup sour cream, 1 cup shredded sharp Cheddar cheese, ½ cup yellow cornmeal, ½ teaspoon salt, and ¼ cup chopped fresh basil. Mix well. Pour into a 2-quart casserole dish that has been sprayed with cooking oil spray. Bake, uncovered, at 350 degrees for 40 to 45 minutes, or until top is golden brown and casserole is set. Serve immediately. This is a gorgeous, inviting casserole that I think you will enjoy! I will have an entrée for you tomorrow! Love, Betty