

Corn Casserole

Ingredients

- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 3/4-ounce) can cream-style corn
- 1 (8-ounce) package corn muffin mix (recommended: Jiffy)
- 1 cup sour cream
- 1/2 stick butter, melted
- 1/2 cups shredded cheddar cheese

Instructions

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, corn muffin mix, sour cream, and melted butter. Pour into a greased 9 by 13-inch casserole dish. Bake for 45 minutes, or until golden brown. Remove from oven and top with Cheddar. Return to oven for 5 to 10 minutes, or until cheese is melted. Let stand for at least 5 minutes

Notes

Recipe submitted by Liza Hutchins Kay.

Summary

Yield: 6

Source: Liza, Terrie

Prep Time: 10 minutes

Category: Casseroles

Cuisine: American

Tags: CORN,
CASSEROLE, Paula Deen