

CORN CASSEROLE

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Makes 10 to 12 side-dish servings

ingredients

4 tablespoons unsalted butter
¼ cup vegetable oil
7 cups fresh corn kernels (about 14 ears) or frozen corn kernels
1 cup very finely chopped onions
¼ cup sugar
2 teaspoons [Chef Paul Prudhomme's Vegetable Magic®](#) OR
[Chef Paul Prudhomme's Meat Magic®](#) OR
[Chef Paul Prudhomme's Magic Seasoning Salt®](#)
2¼ cup vegetable stock (salt-free)
4 tablespoons margarine
1 cup evaporated milk, in all
2 eggs

how to prepare

In a large skillet, preferably nonstick, combine the butter and oil with the corn, onions, sugar, and ***Magic Seasoning Blend***® . Cook over high heat until the corn is tender and a crust starts to form on the bottom of the skillet, about 12 to 14 minutes, stirring occasionally, then stirring more as the mixture starts sticking. Gradually stir in 1 cup of the stock, scraping the bottom of the skillet to remove the crust as you stir. Continue cooking for 5 minutes, stirring occasionally. Add the margarine, stir until melted, and cook about 5 minutes, stirring frequently and scraping the skillet as needed. Reduce the heat to low and cook about 10 minutes, stirring occasionally, then add ¼ cup additional stock and cook about 15 minutes, stirring fairly frequently. Add the remaining 1 cup of stock and cook about 10 minutes, stirring occasionally. Stir in ½ cup of the milk and continue cooking until most of the liquid is absorbed, about 5 minutes, stirring occasionally. Remove from the heat.

Combine the eggs and the remaining ½ cup milk in a bowl and beat with a whisk until very frothy, about 1 minute. Add this mixture to the corn, stirring well. For color, just before serving, add 1 cup chopped fresh tomatoes and ½ cup chopped fresh scallions or green onions or spring onions. Serve warm.

