

CORN CASSEROLE

½ Cup Margarine	2 Eggs slightly beaten
17 oz can whole corn with liquid	1 cup sour cream
17 oz can creamed corn	Pinch of each: salt, pepper, sugar
8 ½ oz box Jiffy corn bread mix	1 cup sharp cheddar cheese

Melt margarine in 9"x13" baking dish. Add all corn and cornbread mix: gently mix with fork. Add eggs: mix with fork. Drop sour cream by tablespoons in different areas on top of corn mixture; fold in gently. Add seasonings. Sprinkle with cheddar cheese. Put in preheated oven and bake at 350 degrees for 20-30 minutes, or until mixture is firm. Cool slightly before cutting into squares. Serves 12.

STRATA

12 Slices of white bread
6 Slices of ham
6 Slices of American Cheese
Instant dried onion

Line bottom of a greased 9 x 13 pan with 6 slices of bread. Arrange ham and cheese on top. Sprinkle with dried onion. Top with remaining 6 slices of bread.

Mix well:
7 eggs
4 cups of milk
1 tsp. dry mustard

Pour mixture over bread. Cover pan with foil and chill for 8 hours or overnight. When ready to bake, preheat oven to 350 degrees. Remove foil from pan. Sprinkle Strata with cornflake crumbs and drizzle with 1 stick of melted butter or margarine. Bake 1 ½ hours.