Scalloped Corn

Riverside Bank (Georgia) Cookbook

2 cups uncooked frozen corn 2 beaten eggs 1/2 teaspoon salt 1/4 cup green pepper, minced 1/2 cup stuffing mix 1 stick butter or margarine 3/4 cup condensed milk

Preheat oven to 325 degrees.

Combine corn, eggs, salt and green pepper.

In a separate bowl, combine stuffing mix, butter and milk.

Arrange each mixture in alternating layers in a 2-quart casserole dish.

Bake in oven until knife inserted in center comes out clean.

Per Serving (excluding unknown items): 823 Calories; 92g Fat (98.2% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 248mg Cholesterol; 2003mg Sodium. Exchanges: 1/2 Vegetable; 18 1/2 Fat.