

These are some of my FAV Summer CORN Casserole recipes



“EASY” MAC & Corn Casserole

- 1 Can Corn (do not drain)
- 1 Can Creamed Corn
- 1 C Shredded Cheddar
- ½ C Sour cream
- 1 C Dry Macaroni
- 1 Stick Butter
- 2 T Grated Onion

Melt butter in 2 Qt Casserole in Microwave. Stir in grated Onion. Mix in the remaining ingredients. Bake for 40 minutes covered and 30 minutes uncovered at 350 degrees.

Basic Corn Casserole

- 6 ears of fresh corn or 1 (12-oz.) can corn kernels, drained
- 3 tablespoons butter or margarine
- 1 small onion, finely chopped
- 3 tablespoons all-purpose flour
- 2 cups milk
- ½ cup sour cream
- 1 cup shredded cheddar cheese
- 2 eggs, well beaten
- 1 teaspoon sugar
- Salt and pepper to taste
- 1/2 cup bread crumbs
- Optional:** 1 pkg Boursin Herb Cheese

Preheat oven to 350 degrees F. Grease a 2-quart casserole dish. If fresh corn is used, remove husk and silk, and cut kernels from cob.

In a large frying pan over medium heat, melt butter or margarine. Add onion and sauté until tender; stir in flour and then add milk. Cook, stirring constantly, until mixture has thickened and is smooth.

Remove from heat; add corn, cheddar cheese, eggs, sugar, sour cream (boursin if using) salt, and pepper. Pour into prepared casserole dish and top with breadcrumbs. Set into a shallow pan of hot water and bake 45 minutes. Remove from oven and serve immediately. Makes 6 servings. NOTE: Also works well Scooped and baked into ramekins as below



MINI Chili Relleno Corn Casseroles

2 4-ounce cans diced green chiles, drained and patted dry
1 cup frozen corn, thawed and patted dry
4 scallions, thinly sliced
1 cup shredded cheddar cheese
1 cup Monterey Jack cheese (OPTIONAL: pepper jack cheese)
1 cups milk
1 cup sour cream
6 large eggs
1/4 teaspoon salt

Preheat oven to 400°F. Coat eight 6-ounce or four 10-ounce heatproof ramekins with cooking spray and place on a baking sheet.

Equally divide green chiles, corn and scallions among the ramekins. Top each with cheese (1/2 cheddar 1/2 Mont. Jack). Whisk eggs and salt in a medium bowl until combined add sour cream and mix. Divide the egg mixture evenly among the ramekins.

Bake the mini casseroles until the tops begin to brown and the eggs are set, about 25 minutes for 6-ounce ramekins and about 35 minutes for 10-ounce ramekins.

Chicken Corn ENCHILADA Casserole

4 Boneless, Skinless Chicken Breasts – Cooked, Cooled and Diced
1 Can Corn Drained or fresh shucked
20 Corn Tortillas,
1 Small Onion, Diced
1 Small Can (4 oz) of Diced Green Chilies
1 Can (3.8 oz) Sliced Olives
1 Cup Sour Cream
1 Large Can (28 oz) Mild Green Enchilada Sauce /or regular enchilada sauce
1 Small Can Mild Green Enchilada Sauce /or regular enchilada sauce
1 Can (10.5 oz) Cream of Chicken Soup
2 Cups Shredded Jack Cheese
1 Cup Shredded Cheddar for topping

Additional Sour Cream and Chopped Green Onions for Garnish

Give Casserole Pan/Dish a light spray of non-stick cooking spray. **NOTE:** I poached the chicken with beer CORONA, grated onion, garlic, salt and pepper and it turned out great. In a Large Bowl, combine Diced Chicken, Diced Onion, Green Chilies, Corn, Olives, Enchilada Sauce, Sour Cream, Cream of Chicken Soup and 1 Cup of the Jack Cheese. Mix until well blended.

Pour ½ mixture into Casserole Pan/Dish. Top with corn tortillas that have been softened in a fry pan with a bit of oil. Top with remaining 1 Cup of Jack Cheese. Pour remaining ½ mixture over and top again with soft Tortillas. Pour over the top the small can of sauce and sprinkle with cheddar cheese

Place in oven and cook for 45 minutes. Cheese should be bubbly. Take out of oven, let sit for 10 minutes. Serve on plates topped with sour cream and green onions along with a side salad. Serves 6+.

OPTION: Cut softened corn tortillas Into Bite Size Pieces, mix in with all ingredients in “the Mixture”, and just pour the lot into greased casserole, top with sauce and cheese, bake as above