

Recipe for IFI Corn Casserole

We're grateful for your help. Please know, this recipe has been carefully created to meet the tastes and dietary needs of the many international students at our picnic. We ask that you do not vary from this recipe so all our corn casseroles are consistent. *Thank you! -Donna Erickson*

Ingredients

17 oz. can whole kernel corn, undrained

17 oz. can cream style corn

1 stick butter, melted

1 cup sour cream

1 box Jiffy corn muffin mix, labeled '**Vegetarian**', please*

2 eggs, beaten

1 cup shredded mozzarella or cheddar cheese, (or Colby Jack) for topping, near end of baking

Optional: *You may add ¼ cup diced onions and ¼ cup chopped bell peppers, as desired. Using both red and green peppers adds more color to casserole. Thanks.*

Directions

1. Pre-heat oven to 350 degrees. Coat 9x13" pan with non-stick spray. (recommend disposable pan(s) for the picnic)

2. Mix together melted butter, sour cream, and eggs. 7

3. Add both cans of corn (*plus onions and peppers, if desired*) to the egg mixture and mix all together.

4. Add Jiffy corn muffin mix and mix together and pour into the greased casserole dish.

5. Bake for 30+ minutes; edges should be turning golden brown and bubbly, the center appearing to be 'set'. Then top with cheese, and bake an additional 5-10 minutes for the cheese on top to melt.

Please make sure to buy the **VEGETARIAN Jiffy Mix, as the box of 'America's Favorite' Jiffy Mix contains lard, and Muslims, many people from India and vegetarians don't want to eat anything with pork. The price and taste of the Jiffy Mix is the same.*

Thank you!