

DEVILED CORN CASSEROLE

1/4 cup butter	1/2 teaspoon paprika
3 tablespoons all-purpose flour	1 17-ounce can whole kernel corn, drained
1 cup milk	2 eggs, well beaten
1 teaspoon salt	1 tablespoon Worcestershire sauce
1 teaspoon dry mustard	3/4 cup shredded Cheddar cheese
1 teaspoon sugar	

Preheat oven to 350 degrees. In a saucepan, melt butter over low heat. Add flour, stirring constantly. Cook 1 minute; gradually add milk, salt, mustard, sugar and paprika, stirring constantly. Cook until thick, stirring constantly. Remove from heat; add corn, eggs, and Worcestershire sauce. Mix well, and pour into greased 1-quart casserole. Cover with cheese; bake at 350 degrees for 30 minutes.

Mrs. U. M. Youngblood (Carrie Jo)
Caldwell Parish (Columbia)

CORN CASSEROLE

2 16 1/2-ounce cans cream-style corn	3/4 cup plain corn meal
4 eggs, beaten	Chopped jalapeño peppers (about 10)
1 teaspoon baking powder	2 teaspoons salt
3/4 cup Wesson oil	1 cup shredded Cheddar cheese

Preheat oven to 350 degrees. Mix corn, eggs, baking powder, oil, corn meal, peppers and salt together. Stir in shredded cheese. Pour into a greased casserole; bake at 350 degrees for 45 minutes.

Note: You can use either 2 small cans of chili pepper or if you have jalapeño pepper in your garden use them. I use 10. This depends on how hot you like it.

Mrs. Don Odom (Brenda)
Claiborne Parish (Homer)

FRIED SNAP BEANS

1/2 pound sliced salt pork	2 quarts freshly snapped beans
----------------------------	--------------------------------

Fry salt pork in a skillet over medium heat until light brown and crisp. Pour off excess fat. Add beans to salt pork in hot skillet, stirring constantly. Sauté beans until they turn dark green in color and start to brown. Reduce heat to low; cover and simmer until beans are tender.

Note: Good served with new Irish potatoes and crackling bread.

Claudia Ford
Catahoula Parish (Jonesville)