Baked Corn with Swiss Cheese

Makes 4-6 servings

From Dishing Up Maryland, note in cookbook says the recipe is from Baugher’s ☺

4 c. fresh, or thawed frozen corn

1 c. shredded Swiss cheese

2/3 c. evaporated milk\*

1 egg, beaten

2 tbsp chopped onion

½ tsp. salt

½ tsp fresh black pepper

1 c. soft bread cubes

1 stick butter, melted

1. Preheat the oven to 350F. Butter a 2-quart baking dish. Combine the corn, 3/4 c. of the cheese, the evaporated milk, egg, onion, salt, and pepper in a bowl, and toss until blended. Turn the mixture into the baking dish.
2. Combine the bread cubes with the melted butter and the remaining ¼ c. of the cheese. Sprinkle the bread mixture over the corn mixture. Bake for 25-30 minutes. Serve immediately.

* for a dairy-free alternative, use the thinner portion of a can of coconut milk – you can save the thicker portion for a cream substitute
* for a non-canned alternative, you can make your own evaporated milk by simmering 2 cups of cow’s milk down until it becomes ~2/3 of a cup.