**Corn Casserole**

6 servings

- 2 eggs
- 2 (15-oz) cans cream style corn
- 1/2 cup minced onion
- 2 tsp sugar
- 1/2 tsp black pepper
- 1 cup bread crumbs

1. Preheat oven to 350°.
2. Beat eggs in a bowl.
3. Add corn, minced onion, sugar, black pepper and half the bread crumbs.
4. Stir and put into a greased 8 x 8 baking dish.
5. Sprinkle remaining bread crumbs on top of the casserole.
6. Bake at 350° for 30 minutes.

**Variations**

- For a main dish, add 1 cup cooked chicken or ground beef
- Add a can of green chile peppers
- Use leftover cornbread or croutons (see December recipe) for crumbs
- Top with cheese if desired

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**Healthy Menu**

- Ground Beef Patties
- Corn Casserole
- Carrot and Celery Sticks
- Fresh Pear
- Milk