

Corn Pudding

Ingredients:

1 tablespoon cornmeal
4 fresh ears of corn
1 1/2 cups milk
3 tablespoons margarine or butter, softened
2 teaspoons sugar
3 egg yolks
1/2 teaspoon baking powder
1/4 teaspoon salt
dash of pepper
2 egg whites
salsa
cilantro (optional)

Grease a 2-quart square baking dish. Sprinkle cornmeal over bottom and sides of dish. Set aside.

Husk corn and remove strings. Cut corn kernels from cobs (you should have 1 3/4 cups cut corn). In a blender container or food processor bowl blend or process the cut corn with 1/2 cup of the milk until mixture is nearly smooth.

In a bowl beat together softened margarine and sugar on medium speed of an electric mixer until fluffy. Add egg yolks, one at a time, beating well after each addition. Fold in corn puree, the remaining 1 cup milk, the baking powder, salt, and pepper.

Wash beaters. In another bowl beat egg whites on high speed until stiff peaks form (tips stand straight). Fold egg whites into corn mixture. Pour mixture into the prepared baking dish.

Bake in a 350° oven about 30 minutes or until a knife inserted near the center comes out clean. Serve with salsa, about 2 tablespoons per serving. Garnish with cilantro, if desired.