Idiot's Kitchen Recipe – Scalloped Corn

Recipe from www.idiotskitchen.com - from *Heart of the Artichoke* by David Tanis

Ingredients:

6-8 ears of corn, kernels removed (about 3 cups)
1 small onion, finely chopped (about ¾ cup)
3 Tablespoons butter, divided
2 Tablespoons flour
1½ cups half & half
2 egg yolks
½ cup fresh bread crumbs (from 1 piece of white or light colored bread)
Pinch cayenne pepper
Salt & Pepper

Preheat the oven to 375 degrees. Use a 10-inch cast iron skillet or butter a 10-inch baking dish. Remove the kernels from 6-8 ears of fresh corn so you have about 3 cups.

Melt 2 Tablespoons of butter over medium heat in your skillet. Sauté 1 small finely chopped onion in the butter until soft but not browned, about 5 minutes. Season with a pinch of salt, pepper, and cayenne.

Add 2 Tablespoons of flour to the skillet and stir to thicken like a roux. Cook the flour into the onions for 1-2 minutes then add 1½ cups half & half. Stir to combine and remove any lumps of flour. Add 3 cups of corn kernels and simmer for 2 minutes. Taste and adjust the seasonings.

Remove the pan from the heat and stir in 2 egg yolks. Remove the crust from 1 slice of bread and pulse it in a food processor or blender to make fine crumbs. (Note: do not substitute dried breadcrumbs. If you don't have fresh, omit the crumbs or your casserole will be too dry.) Dot the top with 1 Tablespoon of butter that has been broken into tiny bits.

Bake at 375 degrees for 30 minutes until golden brown.

Makes 4 generous servings. Can easily be doubled.