

Creamy White Cheddar Baked Corn



Corn. The glue that holds all Holiday meals together. Don't think so? Try omitting it sometime, and everyone will just

keep wondering "What's missing here???"

I have to admit, I've been a corn lover my whole life. As a child I absolutely despised veggies, but corn...we got along just fine. So obviously, as an adult and a chef, I look for ways to make corn even better than it already is. I've found a winner here...ding, ding, ding! ☐ Corn + cheese = yes! It doesn't really take a genius to figure that one out though, so let's just say I took an obvious combination and upped the ante a bit by adding a touch of white wine and a layer of crispy Fontina cheese on top!

And now... I bring to you...more processed food confessions from my childhood. Boy, I hope my parents decided my blog was too much of a snooze-fest to even read anymore because I've been calling them out for all the crap they fed me as a child a lot lately! I'm just going to assume they aren't reading and proceed to call them out yet again! The cheese whiz, the frozen pretzels, and now the Kid Cuisines (among lots of other crap). I mean, seriously...why? And who? Who goes to the grocery store and thinks processed junk food in plastic containers that you cook in a microwave seem like a good idea? Apparently my parents thought it was quite nifty because let's just say I ate Kid Cuisines a few times a week for a few years. I'm still alive! But no wonder I was fat and awkward!

In their defense, I really loved those things. I came home from school, watched Nickelodeon, ate my TV-dinner. The life of a 90's kid! My favorite Kid Cuisine was the tacos (ok, is talking about this crap getting creepy yet?!?!?). I refused to believe the tacos had beans in them (THEY DID) because I thought I hated beans. I also was quite the little chef because I always mixed the corn and cheese sauce and it was the best combo ever. Hence... this recipe!



3Boys
Unprocessed

One really important step in this recipe is making sure your frozen corn is defrosted! If it isn't defrosted it will make

the sauce runny when it defrosts in the oven. I made the same mistake one time but quickly fixed it by adding a few tablespoons of flour and baking it for a few more minutes. Flour fixes everything!

*I recommend looking for frozen corn that is organic/non-GMO verified! I used sweet corn that I froze this summer, but store bought is perfectly fine as well!



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