



CORN PUDDING

- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 1/2 Cups Milk
- 1 Teaspoon Salt
- 1/4 Teaspoon Dry Mustard
 - Paprika
- 2 Cups Corn Kernels
- 1 Egg
- 1 Tablespoon Worcestershire sauce

Buttered Crumbs

DIRECTIONS

- 1. Make a sauce of butter, flour, milk and seasonings.
- 2. Add corn, egg, and Worcestershire sauce.
- 3. Pour into a baking dish.
- 4. Top with buttered crumbs.
- 5. Bake in a 350 degree oven for 15 to 30 minutes.