

Kentucky Holiday Recipes

Corn Pudding (Holly Hill Inn)

You can lighten this custard by substituting half-and-half and 2 percent low-fat milk for the cream and milk.

Ingredients

9 ears fresh corn

3 eggs

1 cup heavy cream

1/3 cup Milk

1 tablespoon sugar

1 teaspoon salt

2 tablespoons unsalted butter

Instructions

1. Preheat oven to 350F. Cut corn kernels off the cobs; “milk” the ears by scraping each cob firmly with the back of a knife.
2. In a large bowl, lightly beat eggs with cream, milk, sugar and salt. Add the corn.
3. Pour melted butter into 6 individual (4- to 6-ounce) ramekins or into a 2-quart glass or ceramic baking dish. Tilt ramekins to coat sides and bottoms. Divide corn mixture among ramekins.
4. Place ramekins or baking dish into in a water bath (a pan filled with water, up to about ½ inch below the edge of the dishes) and bake 50 to 60 minutes or until the eggs are set and a knife comes out clean.