

Scalloped Corn Casserole

Serves: 8-10

Ingredients:

4 slices bacon, cooked crisp (save 3 Tbsp drippings)
3/4 cup onion, chopped (can use regular or green onions)
1/2 cup green pepper, chopped
1 sleeve Ritz cracker crumbs or about 2 cups
2 (14.75 ounce) cans cream style sweet corn
3 eggs
1 (4 ounce) can pimentos, drained
3/4 cup milk
1/4 teaspoon salt
1/4 teaspoon black pepper
1 cup shredded cheddar cheese (can use more and can use whatever cheese you like)

Directions:

Preheat oven to 350 degrees F.

Fry bacon, drain and set aside. Reserve 3 Tbsp of bacon drippings.

Cook onion and green pepper in the bacon drippings until soft, then add cracker crumbs, green pepper, and onions and brown just a little. Set this aside.

Combine corn, eggs, pimentos, milk, salt and pepper (mixing with a spoon) and pour into sprayed 2 quart casserole dish. Sprinkle crumb mixture over the top. Next, sprinkle on the cheese and crumble the bacon slices on the cheese.

Bake for 45 minutes. (You might want to check it sooner to make sure the bacon isn't burning!)