

Baked Corn Off the Cob

- 1 large onion, diced
- 1 T each butter, olive oil
- 2 1/2 c frozen corn kernels
- 1 small cauliflower, finely chopped
- 12 Brussels sprouts, halved, thinly sliced
- 4 oz muenster cheese, finely chopped
- 3 scallions, thinly sliced, optional as garnish
- 1/4 c finely chopped parsley, optional as garnish

In a large pan, over medium-high, heat butter and olive oil. Add onion and sauté, stirring occasionally. Cook for about 15 minutes to caramelize.

Preheat oven to 400F.

In a large casserole dish, combine onion with corn, cauliflower, sprouts, cheese, salt and pepper.

Bake for 30 minutes, then stir and bake 10 minutes longer at 350F, or until golden.

Serve as a side dish. Served here with a sunny side up egg. Serves 6. Tastes great reheated.

Jittery Cook