

Corn Spoon Bread

For each single batch (FYI, I usually make 6 batches at the reunion...)

1 stick butter
8 oz sour cream
1 can cream of corn
1 egg
1 box Jiffy corn muffin mix

Melt the butter and add ingredients in the order listed and mix well. Bake in oven at 350° for about 45 minutes or longer until top is nice golden brown.

** If preparing at reunion, make a double batch in each large, deep foil pan (approx 10" x 13" x 3"). You have to rotate all three containers through the oven about every 20 minutes. It will probably take 75-90 minutes for them to get nice golden brown. Once done, you can cover with foil and it should stay very warm for at least an hour or so. For dinner at 7pm, I usually start preparing around 4pm – by the time I open all containers, mix ingredients in each pan, and get them loaded in oven, they'll be ready to come out of the oven by 6:00 or 6:15.

** I am often asked why this doesn't taste the same when one of you makes it. It is either because it tastes better when eaten at a picnic table under a tent with 80-100 relatives or you substituted ingredients. I make this with real butter and real, full fat sour cream – if you use low fat or no fat it will not taste the same.

Enjoy!