



## Scalloped Corn

This old-fashioned corn dish combines the appeal of creamed corn with corn pudding.

2 tablespoons butter, plus more for buttering the dish and topping	Pinch of cayenne
1 small yellow onion, finely diced	1½ cups half-and-half
Salt and pepper	Kernels from 6 ears sweet corn (about 3 cups)
2 tablespoons all-purpose flour	2 egg yolks
	½ cup fresh bread crumbs

Preheat the oven to 375°F. Butter a 10-inch baking dish.

Melt the 2 tablespoons butter over medium heat in a medium skillet, and soften the onion with a little salt, about 5 minutes. Sprinkle in the flour, season with salt and pepper and cayenne, and stir well with a wooden spoon.

Slowly add the half-and-half and stir well as the sauce thickens. Add the corn kernels and simmer for 2 minutes. Taste and adjust the seasoning. Remove from the heat.

Beat the egg yolks in a small bowl, and stir into the corn mixture.

Pour the corn mixture into the baking dish. Scatter the bread crumbs over the top and dot with butter. Bake for about 30 minutes, or until golden.