

Corn Pudding

4 ears fresh corn
1½ tablespoons sugar
1 teaspoon salt
2 whole eggs, and 2 yolks
1½ cups milk
½ cup evaporated milk
3 tablespoons melted butter
1 teaspoon fresh-grated nutmeg

Butter a 2-quart casserole. Preheat oven to 350°.

Stand the ears of corn on end on a large plate and cut the kernels down from the top with a sharp, heavy knife. Scrape the kernels into the buttered casserole. Sprinkle on the sugar and salt, and mix well.

Beat the eggs and the yolks, then add the milk and evaporated milk, beating thoroughly. Pour this liquid into the corn, and mix.

Add the melted butter. Grate in ½ teaspoon of the nutmeg and stir. Grate the remaining ½ teaspoon of nutmeg over the top.

Set the casserole in a pan of hot water. Bake for about 35-40 minutes until set. Allow the pudding to sit at room temperature for about 10-15 minutes, where it will continue to set, before serving.