

A recipe from

DAD'S COOKBOOK



Rating:



Boston Baked Corn

Bountiful Harvest 1994

This is a nice side dish with many meals, every bit as good as its "big brother," Boston Baked Beans. Or serve them both, if you want.

5-6 ears fresh corn
1 cup ketchup
2 Tbsp brown sugar
1 tsp dry mustard
½ tsp salt
1 small onion, chopped
4 bacon strips, diced

Preheat oven to 350° F. Cut corn from cobs; you should have about 3 cups of kernels when done.

Combine ketchup, brown sugar, mustard and salt in a medium bowl. Stir in onion and corn and mix thoroughly. Pour into a greased 2-qt casserole and top with bacon pieces. Bake, uncovered, for 40 minutes, or until bacon is cooked and dish is heated through.

Yield: Six to eight servings
Preparation time: 10 minutes
Cooking time: 40 minutes

