

Hondo Corn Casserole

This recipe is easy—everything goes into one mixing bowl, then the oven—and it’s a big crowd pleaser. Note that this is more of a corn pudding than a traditional “casserole.” My aunt makes it for holiday dinners. The recipe gets its name from the Texas town called Hondo, which is the Spanish word for “deep.”

Ingredients:

- 1 16-oz. can cream-style corn
- 1 cup grated sharp cheddar cheese
- 1 16-oz. can whole kernel corn, drained
- 1 cup Ritz crackers, crushed
- 1 onion, chopped
- 1 egg
- 3 tbsp. sugar
- $\frac{2}{3}$ cup condensed milk
- $\frac{1}{4}$ lb. butter or margarine
- Salt and pepper to taste
- Tabasco to taste (optional)

Instructions:

- Preheat oven to 350 degrees.
- In a mixing bowl, mix all ingredients together.
- Bake in a 3-qt. ovenproof casserole for 50-60 minutes.

Notes:

Add green chiles or bell pepper to taste. Sugar can be omitted or reduced (but it’s delicious!) Makes 6 servings