

CORN CASSEROLE - from Rachel Ray

3 large eggs, separated
1 2/3 cup milk
2 ½ cups fresh corn kernels or frozen corn or 2 cans
of canned corn, drained
1 ½ cups breadcrumbs
1 ¼ cup shredded cheddar cheese (5 oz.)
1 celery stick, chopped
½ onion chopped (3/4 cup)
3 Tbsp. butter
½ tsp. salt
Paprika for sprinkling



Grease a 2 ½ qt shallow casserole dish. Preheat the oven to 350 degrees F. In the Bosch mixer equipped with the whips beat together the egg yolks and milk for 1 min. Mix in the corn, ONLY 1 CUP of the breadcrumbs, ¾ cup cheese (make certain to reserve the extra bread crumbs and cheese for the top) the celery, onion butter and salt by jogging the machine. In a second bowl using the Bosch whips beat the egg whites on speed 3 for 1 min. and then beat on speed 4 (high speed) just until stiff (another 30 sec.) Fold the egg whites into the corn mixture, and then scrape into the prepared casserole dish. Top with remaining ½ cup of cheese and ½ cup of breadcrumbs and sprinkle with paprika and bake until puffed and golden brown, about 45 min.

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