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Everyone knows that a barbecue meal consists of more than just the barbecue side dishes and

Olde Thyme Corn Pudding

One of the dishes shared with the Pilgrims at Plymouth Rock was a creamed corn dish prepared by the

Serves 4 to 6

- 1 (16-ounce) can corn
- 1 (16-ounce) can cream-style corn
- 1/2 cup yellow cornmeal
- 1 tablespoon minced fresh thyme
- 1/4 cup chopped onion
- 1/4 cup finely diced red bell pepper
- 1/4 cup (1/2 stick) butter
- 2 large eggs, beaten
- 1 cup milk or half and half
- Salt and pepper

1. Preheat the oven to 350 degrees F.
2. In a medium bowl, mix together all the ingredients, including salt and pepper to taste, and put in a but
3. Bake for about 40 minutes. The pudding should be lightly brown and firm in the middle. Serve hot.\

Tip: Fresh corn, if you have it, tastes much better in this pudding. Just slice the kernels from 4 ears and