

Scalloped Corn II

2 cups corn

1 small onion, chopped

½ bell pepper, chopped

2 T butter

½ tsp paprika

1 dash pepper

½ tsp salt

¼ tsp ground mustard

¼ cup flour

¾ cup milk

1 egg, slightly beaten

1/3 cup cracker crumbs

1 T butter melted

Saute onion and green pepper in 2 T butter for 2 minutes. Add paprika , pepper, salt and ground mustard. Stir in flour. Cool for 1 minute. Slowly stir in milk, add corn and egg. Stir well. Place in bakery dish, Mix cracker crumbs and melted butter. Sprinkle on top. Bake 30 minutes at 350

Provided by Karen Gleaseman