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Our Legendary Recipe For Old Fashioned New England Corn Pudding

This is truly a wonderful old fashioned recipe...we always double the recipe..one is just never enough! (the second will keep in the 'fridge, reheat covered with foil at 350°F for 30 minutes)

2 cups whole kernel corn (if using
canned, drain well)
8 tablespoons flour
8 tablespoons sugar
4 whole eggs (large)
1 teaspoon salt
1 quart whole milk
4 tablespoons sweet, unsalted butter,
melted

Stir the flour, salt, sugar, and the melted butter into the corn. Beat the eggs slightly and combine with the milk. Combine the milk and corn mixtures and pour into a 2 quart baking dish that has been sprayed with Pam. Bake in a 450°F oven for 45 min., until nicely browned. ***Important:** Stir with a long-pronged fork, breaking the surface as little as possible 3 times during baking.