

## Jalapeno Cream Corn Casserole



4 cans whole kernel corn, drained  
(I prefer to use niblets)  
½ cup butter  
4 tablespoons flour  
1 cup milk  
1-3 jalapeno peppers, chopped (see below)  
2 8-oz packages cream cheese  
Salt to taste

Melt cream cheese and butter in large pan. Mix flour, milk and salt; stir into melted cheese mixture. Stir in chopped peppers and corn. Transfer to baking dish.

Bake at 350° for 30 to 45 minutes, until well heated and lightly brown around edges. Watch carefully towards end so it does not burn.

About the jalapenos: I use sliced peppers from a jar and estimate how many to put in. Try using 3 to 4 one-inch stacks of pepper slices, chopped. Enjoy!

Recipe submitted by  
**Janet Mayo**  
Interior Designer



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