

CASSEROLE - MEXICAN CORN

4 eggs	1 c butter, melted
1 can (15-1/4 oz) whole kernel corn, drained	2 cans (4 oz. ea.) chopped green chilies
1 can (14-3/4 oz) cream- style corn	2 med. onions, chopped
1-1/2 c cornmeal	1 t baking soda
1-1/4 c buttermilk	3 c (12 oz) shredded cheddar cheese, divided

Beat eggs in a large bowl. Add the next eight ingredients and mix well. Stir in 2 c cheese. Pour into a greased 13 x 9" baking dish. Bake, uncovered, at 325 degrees for 1 hour. Top with remaining cheese. Let stand for 15 min. before serving. Garnish with jalapeno and red peppers if desired. Yield: 12-15 servings.