

Corn pudding from Mrs. du Pont

*Here is one of Jennifer McGlinn's contributions to *A Country Estate Cookbook: Recipes From Winterthur*. Published in 2007, the book contains mostly modern recipes, but each section begins with an entry that McGlinn took from Pauline du Pont's hand-written recipe book from the late 19th century. *A Country Estate Cookbook* is available from the Winterthur Bookstore.*

From the cookbook of Pauline Foster du Pont:

Corn Pudding (Margaret)

12 large ears of corn or more if small; pepper and salt to taste. $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, add more if necessary. Bake until brown. It takes usually three quarters of an hour.

For today's cooks:

4-6 servings

4 tablespoons unsalted butter, melted and cooled

1 egg

1- $\frac{1}{4}$ cups milk

3- $\frac{1}{2}$ cups fresh or frozen corn kernels

$\frac{1}{4}$ teaspoon freshly ground black pepper

$\frac{3}{4}$ teaspoon salt

Whisk together butter, egg and milk. Stir in corn, salt and pepper. Pour into a buttered 8- or 9-inch square casserole dish and bake at 350 degrees until golden brown, about 30 minutes. Serve hot or at room temperature.