



## FRESH CORN AND TOMATO CASSEROLE

*This casserole is wonderful for a backyard picnic. It uses all fresh ingredients and simply contains corn, tomatoes and bacon. A great complement for a barbecue.*

*Prep Time: 15 mins Cook Time: 45 mins Total Time: 1 hr  
Servings: 6*

### *Ingredients*

- 4 slices bacon*
- 8 ears fresh corn*
- ¼ cup butter*
- 1 teaspoon salt*
- 2 large tomatoes, sliced*

### *Directions*

- 1. Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until crisp and evenly brown; drain. Chop bacon, and set aside.*
- 2. Cut corn from cobs. There should be about 4 or 5 cups of corn kernels. Melt butter in a large skillet over medium heat. Add the corn, and cook for about 5 minutes, stirring constantly. Stir in the bacon and salt, and remove from heat.*
- 3. Spread a layer of the corn mixture into the bottom of a 2-quart casserole dish, then layer with tomatoes. Repeat layers twice, ending with tomatoes on the top.*
- 4. Bake uncovered in preheated oven for 30 minutes, or until corn is tender.*

### *Nutrition Facts (per serving)*

<i>328</i>	<i>Calories</i>
<i>19g</i>	<i>Fat</i>
<i>39g</i>	<i>Carbs</i>
<i>9g</i>	<i>Protein</i>