

Corn Au Gratin.

- 1 cup canned corn.
- 2 egg yolks.
- $\frac{1}{2}$ green pepper, minced.
- 1 tablespoon onion, minced.
- 2 tablespoons fat.
- 1 teaspoon salt.
- $\frac{1}{8}$ teaspoon paprika.
- 1 cup cooked rice.
- $\frac{1}{2}$ cup grated cheese.

Drain the canned corn. Add yolks of eggs which have been well beaten. Saute the green pepper and onion in the fat until tender and slightly browned. Add to corn mixture with the salt and paprika. Add the rice, carefully folding it in with a fork. Turn into a greased casserole, sprinkling half the grated cheese on the mixture as a center layer and the remaining half of the cheese on top. Bake in a quick oven (450 degrees F.) for 12 minutes.