

CORN TIMBALES

2 cups of cooked corn.

1-4 cup bread crumbs.

1-4 teaspoon butter.

2 eggs.

1-4 cup milk.

1 teaspoon chopped parsley.

Salt and pepper to taste.

Mix the corn, bread-crumbs and seasoning together. Beat the eggs and stir them in. Then add the milk. Stir well. Fill the buttered cups with the mixture. Set them in a pan of hot water and bake in a moderate oven for about 30 minutes, or until they are firm. Unmold and serve with cream sauce.