



Deviled Sweet Corn
*from Mrs. Charles Hogg
San Francisco, Calif.*

- 4 tablespoons butter
- 5 tablespoons flour
- 1 cup of Libby's Milk diluted with
 $\frac{1}{2}$ cup water
- 1 can corn
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{3}{4}$ teaspoon mustard
- Dash of paprika
- 1 egg
- 3 teaspoons Worcestershire
Cracker crumbs

Melt butter, add flour and mix well. Add milk and seasoning and cook until thick. Add corn, egg and Worcestershire sauce. Fill buttered ramekins, cover with buttered cracker crumbs and bake until crumbs are light brown. Garnish with fried tomatoes