

Southern Corn Custard

1 Can of Sweet Corn
1 Pint of Milk
1 Tablespoonful of
Melted Butter

1 Tablespoonful of
Sugar
 $\frac{1}{2}$ Teaspoonful of Salt
2 Eggs

PUT the corn into a basin, add the milk, butter, sugar, salt, the yolks of the eggs well beaten and the whites of the eggs beaten to a stiff froth. Turn into a buttered fireproof dish and bake in a moderate oven until the custard is firm.