

# Cheesy Corn

Servings : 4

| Amount | Measure     | Ingredient - Preparation Method                        |
|--------|-------------|--|
| 2      | tablespoons | butter   |
| 4      | teaspoons   | flour  |
| 1/8    | teaspoon    | garlic powder  |
| 3/4    | cup         | milk   |
| 1 1/2  | cups        | sharp cheddar cheese                                   |
| 3      | ounces      | cream cheese - cubed and room temp                     |
| 30     | ounces      | frozen white shoepeg corn kernels - thawed and drained |
| 3      | ounces      | country ham or bacon - diced                           |
| 1      | tablespoon  | hot pepper sauce                                       |

Preheat oven to 350.

In a saucepan over medium heat, melt the butter. Once melted, stir in the flour and garlic powder. While constantly stirring, add the milk. When the mixture is thick, stir in the cream and cheddar cheeses stirring constantly to avoid burning. Add the corn, ham, and hot sauce; fold until completely mixed.

Pour mixture into baking dish, smooth with back of spatula, and bake for 45 minutes.