

# Cheesy Corn Casserole

Servings : 12

Amount	Measure	Ingredient - Preparation Method
4	slices	bacon - finely chopped
6	tablespoons	unsalted butter - cubed
4	cloves	garlic - finely chopped
1/2	cup	flour
3	cups	milk
4	ounces	cream cheese - cubed
2	ounces	velveeta - cubed
2	cups	extra sharp cheddar cheese - grated
1	teaspoon	paprika
3	pounds	corn kernels
		kosher salt and freshly ground black pepper

Heat oven to 375. Heat bacon in a 6 qt saucepan over medium heat, and cook, stirring, until browned, about 8 minutes. Add butter and garlic, and cook until fragrant, about 1 minute. Add flour, and cook, stirring, for 1 minute. Whisk in milk, and bring to a boil; cook stirring constantly, until thickened, about 2 minutes. Add cream cheese, velveeta, cheddar, and paprika, and cook until smooth. Remove from heat and stir in corn; season with salt and pepper. Transfer to a 9" x 13" baking dish and bake until top is golden brown and bubbling, about 40 minutes. Let cool.