



# SUNDAY SUPPER

## Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC  
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

## COMFORT FOOD

Episode 2 -September 13<sup>th</sup>, 2020

### THE SIDE DISH

#### Dad's Cabot Corn Casserole

From Cameron Prescott of Copita, Northwest Harbor

“To be a chef is greatly rewarding; hearing someone say they love what you have created is what drives us all as chefs. For me, the drive goes much deeper than that. It is about the importance of where our food is sourced, the quality and care with which it is grown, and the understanding that all good food comes from the hands and hard work of the people who produce it. A great chef should always know an exceptional farmer.” ~ Chef Cameron

#### RECIPE:

##### Ingredients:

1 lb fresh sweet corn kernels from Maxwell Farms, Cape Elizabeth, ME

- if unavailable use sweet canned or frozen corn from Hannaford

14 oz /1 lg can creamed corn

1 box corn muffin mix

1 cup sour cream

½ stick melted butter

2 cups shredded Cabot Cheddar

1 bunch green onion

Salt and Pepper to taste

##### Instructions:

1. Preheat oven to 375°
2. Add Corn muffin mix to large mixing bowl
3. Add whole kernels, creamed corn, sour cream, butter, salt and cheese- saving ½ cup cheese for the top
4. Mix thoroughly, then add to 9 in. square casserole dish
5. Add remaining cheese and sprinkle some salt and pepper on top
6. Bake in the oven at 375° for 40 minutes
7. Chop green onion and sprinkle on top... Serve & Enjoy!