**Iowa Corn Au Gratin**

6 ears of Kehrli Sweet Corn
3 tablespoons butter or margarine
1 small onion, finely chopped
1 green bell pepper, cored, seeded, and finely chopped 3 tablespoons all-purpose flour
2 cups milk
1 cup shredded cheddar cheese
2 eggs, well beaten
1 teaspoon sugar

Salt and pepper to taste 1/2 cup breadcrumbs

1. Preheat oven to 350 degrees F.
2. Grease a 2-quart casserole dish.
3. If fresh corn is used, remove husk and silk, and cut kernels from cob.
4. In a large frying pan over medium heat, melt butter or margarine.
5. Add onion and bell pepper and sauté until tender; stir in flour and then add milk. 6. Cook, stirring constantly, until mixture has thickened and is smooth.
7. Remove from heat; add corn, cheddar cheese, eggs, sugar, salt, and pepper.
8. Pour into prepared casserole dish and top with bread crumbs.
9. Set into a shallow pan of hot water and bake 45 minutes.
10. Remove from oven and serve immediately.

Yield: 6 servings