**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