



## SOUTHERN CHEESY CORN BAKE

A southern specialty with smoked pork, cheddar cheese, and corn in a creamy casserole.

**Yield:** 2 Ramekin Dishes

### INGREDIENTS

2 oz	Cream cheese, softened
2 oz	Shredded Sharp Cheddar Cheese
2 oz	<b>RICH'S</b> Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
1 oz	<b>RICH'S</b> HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
2 oz	Corn, Frozen
1/8 tsp.	garlic salt
1 Pinch	Ground Black Pepper



### DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Add softened cream cheese, shredded sharp cheddar cheese, Premium Custard Base, Rich's Double rub pork, frozen corn, garlic salt and ground pepper to a mixing bowl.
- 3 Mix well until all ingredients are well blended.
- 4 Add the mixture to two ramekins and place on a parchment lined sheet pan.
- 5 Bake for 11-13 minutes or until the mixture bubbles and the tops start to brown.
- 6 Remove from the oven and let cool for 5 minutes, then enjoy.