



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 **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 1 oz **RICH'S** 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.