

## Dan Ralston's Kitchen

### Sweet Corn Custard

Serves 8-10

This dish is identical to my Caramelized Onion Custard and is a great way use summer left over sweet corn. This dish is also way easier than the onion one, if you already have the cooked corn. This is great with BBQ. Serve with pulled pork or ribs or my **Texas Style Beef Brisket**.

2-3 cups Sweet corn, cooked and cut off of the cob

6 Large eggs

1 Tbsp. flour

1 tsp. Kosher salt

Scant Tbsp. baking powder

1 Tbsp. Sugar

1 Cup Heavy cream

Nutmeg (optional)

Preheat the oven to 350°. Butter a glass 9 x 12 baking dish. Spread the corn in the dish. Pour all of the ingredients, except the cream and nutmeg, into a blender and blend well, add the cream and pulse blend a couple of times. Pour the mixture over the corn and stir to evenly distribute the corn. Grate some fresh nutmeg over the top. Bake for 45 minutes.

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