

**Living**  
**FAVORITE RECIPE: Whatever on the picnic menu, tangy corn casserole always an excellent side dish**

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**AVON** — Whether you plan to grill burgers, steaks or ribs for your Labor Day picnic, Bobbie Bruder's tangy corn casserole makes an excellent side dish.

The sharp cheese and chili peppers add a little snap to this easy-to-make casserole.

"I got this recipe from a family friend at a potluck many years ago. It's fairly easy to prepare. And everybody likes corn," Bruder said.

For 20 years, she has worked part time for American Greetings as a merchandiser.

"I put the cards in the card racks at the stores," Bruder said.

She has been a member of the Isabella Guild of the Knights of Columbus in Avon for almost 40 years.

"We help out at the Knights' functions, from turkey raffles and dinners to clam-bakes. The Isabella Guild is open to any Catholic woman. We are the wives, daughters and sisters of the Knights," Bruder said.

The members of the Isabella Guild help raise funds to purchase textbooks for high school and college students and to help fund youth groups of various parishes, through keynote events such as its annual tea party that is scheduled for April 2011.

If any woman is interested in becoming a member of the Isabella Guild, call Bruder at 934-4053.

Corn Casserole  
Servings: 10

- 1 large can cream-style corn
- 1 cup Bisquick mix
- 1 egg, beaten
- 2 tablespoons melted margarine
- 2 tablespoons sugar
- 1/2 cup milk
- 1, 4-ounce can of green chili peppers
- 1/2 cup Monterey Jack or any sharp cheese

Combine first six ingredients. Pour into a greased bowl or baking dish. Put pepper and cheese on top. Bake at 400 degrees for about 40 minutes or until brown.

Tell us about your favorite dish or dessert. Contact us by mail at Morning Journal Recipes, 1657 Broadway, Lorain, OH 44052. Phone (440) 245--6901, ext. 542, or e--mail [rvidika@MorningJournal.com](mailto:rvidika@MorningJournal.com).



Corn Soufflé recipe by Bobbie Bruder.  
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