

## Mexican Corn Casserole:

2-10 oz. pkg. frozen whole kernel corn (thawed)  
1 stick butter (melted)  
2 eggs (beaten)  
1 cup sour cream  
10 oz. Monterey Jack cheese, grated  
1/2 cup yellow corn meal  
1-4 oz. jar chopped green chiles (not too hot)  
1/1/2 teaspoon salt

Bake 1 hour @ 350 degrees, uncovered, in a greased 7 x 11" or 8 x 12" baking dish.

## Ham:

Bake a honey glazed, spiral-sliced half-ham according to directions (I got mine from Miles Market)

Cider or Beer Raisin Sauce (about 1 1/2 cups):

Combine in a saucepan:

1/4 cup firmly packed brown sugar  
1 and 1/2 tablespoons cornstarch  
1/8 teaspoon salt

Stir in:

1 cup fresh cider or beer (I've used cider or orange juice)  
1/4 cup raisins, cut in halves

Add to the sauce as it heats:

1/8 teaspoon cloves    1/2 teaspoon cinnamon    1/4 teaspoon lemon juice

Cook and stir about 10 minutes.

Add:

1 tablespoon butter

Serve the sauce very hot.

(Note: I doubled the recipes for the casserole and the raisin sauce, because of the large crowd)

Martha Bratt