

Corn Soufflé

Chef Scott Levy | Hershey Road Family Restaurant

Ingredients

8 oz Cream Corn
8 oz Corn Kernels
4 oz Butter
1 Box Jiffy Corn Mix
1 Cup Sour Cream
2 Eggs
3 Tbsp Sugar
Pinch of Salt and Pepper

Process

Preheat Oven to 350
Mix all ingredients together
Bake in individual ramekins or small casserole dish for 30 minutes

Chicken Corn Noodle Soup

Chef Scott Levy | Hershey Road Family Restaurant

Yields 8 servings

Ingredients

12 Cups of Chicken Stock
2 Lbs Diced Chicken Breast
3 Tbsp Butter
2 Cups Diced Onions
2 Cups Diced Celery
2 Garlic Cloves
2 Tbsp Dry Parsley
Salt and Pepper to Taste
1 Cup Diced Carrots
1 Cup Corn Kernels
3 oz Dried Kkluskie Noodle

Process

Sauté carrot, celery, onion with garlic in butter for 5 minutes. Add chicken stock. Add chicken pieces. Cook for 10 minutes. Add corn, then salt, pepper, parsley and noodle. Cook for 5 minutes and serve.