

Corn Stuffing Balls

Yield: 12 servings.

Ingredients

- 6 cups herb-seasoned stuffing croutons
- 1 cup chopped celery
- 1/2 cup chopped onion
- 3/4 cup butter or margarine, divided
- 1 can (14-3/4 ounces) cream-style corn
- 1 cup water
- 1-1/2 teaspoons poultry seasoning
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 3 egg yolks, beaten

Directions

1. Place croutons in a large bowl and set aside.
2. In a skillet, saute celery and onion in 1/2 cup butter.
3. Add the corn, water, poultry seasoning, salt and pepper; bring to a boil.
4. Remove from the heat; cool for 5 minutes.
5. Pour over croutons.
6. Add egg yolks and mix gently.
7. Shape 1/2 cupfuls into balls; flatten slightly.
8. Place in a greased 15-in. x 10-in. x 1-in. baking pan.
9. Melt remaining butter; drizzle over the stuffing balls.
10. Bake, uncovered, at 375° for 30 minutes or until lightly browned.