

Personal Corn Puddings

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Recipe source: [Leah Eskin, Chicago Tribune](#)

Yield: 2 or 3 servings

INGREDIENTS:

- Butter, for ramekins
- 2 ears of corn, shucked
- 1 egg, lightly beaten
- 1/3 cup cream
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black or white pepper
- 1 drop vanilla extract
- 1 tablespoon chopped fresh basil
- 1 teaspoon fresh thyme leaves
- Optional: Pesto, purchased or homemade

DIRECTIONS:

- Preheat oven to 400 degrees F. Generously butter two or three (1/2 cup) ramekins. Place ramekins on a baking sheet and set aside.
- Bring a pot of water to a boil. Drop in corn. Cook until bright yellow and just tender, 5-6 minutes. Pull out corn and set aside. When cool enough to handle, cut kernels away from cobs.
- Drop three-quarters of the kernels into the blender. Add lightly beaten egg, cream, salt, pepper and vanilla. Blend thoroughly. I like the mixture to be smooth yet still retain a few lumps.
- By hand, stir in remaining corn and the basil and thyme.
- Pour the corn pudding batter into the prepared ramekins on the baking sheet. Bake at 400 degrees until puffed, golden and set, about 15-20 minutes. Start looking at 15 minutes, but



mine took more like 20-22 minutes to become set. (Stab with a toothpick; it should come out clean.)

- If desired, add a dollop of pesto on top of each pudding.