

HOLIDAY PEAS & CORN

SERVES 6-8

CUT ALONG
THIS LINE

- Vegetable spray
- 2 (11 oz.) cans Mexicorn
- 1 (15 oz.) can very young early peas
- 1 (2 oz.) jar diced pimentos, rinsed/drained
- 1/4 teaspoon dill weed
- 1/4 teaspoon black pepper
- 1 (10-3/4 oz.) can cream of chicken Dijon soup
- 3 tablespoons mayonnaise
- 1 egg, beaten
- 5 tablespoons onions, chopped
- 2 cups saltine crackers, crumbled
- 2 tablespoons butter, melted

- Preheat oven to 375' F.
- Spray 2-quart glass baking dish with vegetable spray, set aside.
- Combine Mexicorn, peas, pimentos, dill weed, black pepper, soup, mayonnaise, egg and onions. Mix well.
- Pour mixture into baking dish, bake 35 to 40 minutes or until set.
- Remove from oven.
- Drizzle butter over crumbled crackers, toss lightly.
- Sprinkle crackers over mixture, return to oven and bake until lightly toasted brown

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