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Welcome To My Kitchen: Freshly picked corn and blueberries are here — enjoy summer's bounty!

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Dover, Del. — At last, the roadside produce stands are open and fresh vegetables and fruit are so easily available that it's hard to decide what to serve. This past week we've enjoyed Honey Mustard Grilled Chicken (recipe found on [www.allrecipes.com](http://www.allrecipes.com)) cooked on the grill and served with locally grown and very tender corn on the cob. But what do you do with the leftover corn? Easy answer — cut it off the cob, and turn the leftovers into Super Easy Corn Casserole.

I discovered this recipe in yet another of my many Gooseberry Patch cookbooks, "Almost Homemade." The original recipe calls for using a 15-ounce can of corn but why use canned when you have that wonderful leftover corn that you've cut from the cob? I enjoyed the leftovers from this casserole as my lunch entrée for several days after it first appeared on our menu.

Blueberry Batter Pudding is a column re-run from years ago. If you could see all of the spatters and stains on the recipe that appear in this long out-of-print South Jersey cookbook, "Seashore Seasonings," you'd readily understand how often I've made this recipe. This is one of my most treasured cookbooks that shows definite signs of wear and tear and that I'd hate to be without.

## Honey Mustard Grilled Chicken

1/3 cup Dijon mustard

1/4 cup honey

2 tablespoons Hellmann's mayonnaise (do not use "salad dressing")

1 teaspoon A-1 steak sauce

4 skinless, boneless chicken breast halves

Preheat the grill for medium heat. In a shallow bowl, mix the mustard, honey, mayonnaise and steak sauce. Set aside a small amount of the honey mustard sauce for basting, and dip the chicken into the remaining sauce, coating both sides. Lightly oil the grill grates. Grill chicken over indirect heat for 18 to 20 minutes, turning occasionally, until juices run clear. Baste occasionally with the reserved sauce during the last 10 minutes. Watch carefully to prevent burning.

## Super Easy Corn Casserole

1 (14 3/4-ounce) can creamed corn

1 (15-ounce) can whole kernel corn, drained (2 cups cooked fresh corn kernels)

1 (6-ounce) box cornbread Stove Top dressing mix

1 tablespoon granulated sugar

8-ounces shredded sharp Cheddar cheese

2 eggs, beaten

1 onion, finely chopped

1 (2-ounce) jar diced pimentos, drained

1/2 cup butter melted

1 tablespoon sugar

Preheat oven to 350 degrees. Lightly grease a 13-by-9-inch baking dish and set aside. Mix all ingredients together and spoon into prepared baking dish. Bake in preheated oven for 50 minutes; let stand 5 minutes before serving. Serves 6 to 8.

## Blueberry Batter Pudding

2 cups blueberries, washed and well-drained

Juice of 1/2 lemon

Zest of 1/2 lemon

3/4 cup granulated sugar

3 tablespoons butter, softened to room temperature

1/2 cup milk

1 cup all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup granulated sugar

1 tablespoon cornstarch

1/4 teaspoon salt

1 cup boiling water

Preheat oven to 375 degrees. Place blueberries in an 8-by-8-by-2-inch baking dish and sprinkle with lemon juice and zest. Cream together 3/4 cup sugar and butter; carefully beat in milk alternately with flour, baking powder and 1/4 teaspoon salt. Carefully drop over the blueberries and spread as evenly as possible. Combine remaining 1/2 cup sugar, cornstarch and remaining 1/4 teaspoon salt. Sprinkle evenly over the batter. Carefully pour boiling water over all. Bake for 1 hour in preheated oven. Serve warm topped with vanilla ice cream.