

Hominy and Green Chili Casserole

Don't know if it is just us or not, but hominy versus corn is a big debate in our family. It seems that either side is love or hate. There is no in-between, but Nana is closing the divide. Her many corn recipes give us a variety of options, but she doesn't have many hominy recipes. She enjoyed making this recipe with some of our garden-fresh peppers.

Ingredients

1 medium onion, chopped
1 tablespoon vegetable oil
1 garlic glove, minced
1 cup shredded cheddar, divided
½ cup sour cream
½ cup cream or whole milk
4 ounces green chilis
(roasted, peeled, and chopped)
¼ teaspoon ground cumin
3 - 15-ounce cans hominy, drained
salt and pepper to taste



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Sauté onion in oil until transparent. Add garlic and sauté one more minute.
- ❖ Remove from heat and add half the cheddar and remaining ingredients. Mix well.
- ❖ Pour into a greased 9x13.
- ❖ Sprinkle with the remaining cheddar.
- ❖ Bake uncovered for 30 minutes or until heated through.

Use half white hominy and half golden hominy to add to the eye-appeal.


Nana's Kitchen
Made With Love and Purpose

**"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8**