

Corn Casserole & Glazed Salmon



Trisha's Dishes

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This is one of our favorite dinners. So good I serve it to company.

Note: The individually frozen salmon portions from Costco are the great.

Corn Casserole

Servings: 8
Prep Time: 20 minutes
Bake: 1 hour @ 325, stir after 30 minutes

Glazed Salmon

Servings: 4
Prep Time: 5 minutes
Bake: 20 to 30 minutes @ 350, uncovered

Ingredients:

- 1 can whole kernel corn
- 1 can cream style corn
- ½ cup margarine (melted)
- 1 cup cheese (diced Velveeta or shredded Colby/Cheddar Jack)
- 1 cup tiny macaroni
- ¼ cup onion, chopped

Instructions:

Mix thoroughly; pour into baking dish sprayed with vegetable oil and bake as directed.



Ingredients:

- 3 tablespoons maple syrup
- 1 tablespoon Old Bay Seasoning

Instructions:

On a dinner plate, pour syrup and seasoning. Stir until evenly blended. Gently lay the thawed portions on the plate one at a time, turning several times to completely coat. Place in prepared baking dish, spoon remaining syrup mixture over the salmon and bake as directed.