

Jimbo's Cookin' . . .
"Kiss My Toes"
Corn Puddin' Souffle'

Equipment: Tall casserole dish or pan. Use 4 quart (or larger) casserole (6 inches deep.)

Amt.	Measure	Ingredient -- Preparation Method
Two	Boxes	Jiffy Corn Bread Mix
Two	16 oz. Cans	Creamed Corn
Four		Eggs
One	16 oz.	Sour Cream
Two	Sticks	Butter

Preheat Oven to 350 degrees.

1. Melt butter in casserole (swirl around to coat sides.)
2. Beat the remaining ingredients well and pour into casserole.
3. Grind a liberal amount of pepper on top.

Bake at 350 for 45 minutes (allow center to remain a bit moist.)

Wash feet well just before serving . . . !

Historical Note – I gleaned this recipe from the Miami Herald's society pages in the late 80's. The article was an elder Grande Dame of Miami describing some of her favorite things. She claimed many friends have offered to kiss her toes just to get this recipe! - Jimbo