

SPRINGTIME CORN

- 1 1/2 cups Augason Farms Freeze Dried Sweet Corn, rehydrated
- 2 teaspoons Augason Farms Dehydrated Chopped Onions, rehydrated
- 1 tablespoon butter
- 1 teaspoon sugar
- 2 teaspoons parsley

Sauté onion in butter. Mix in sugar, and parsley. Add corn. Simmer for 5 to 10 minutes.

BOSTON BAKED CORN

- 1 cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon ground mustard
- 1/2 teaspoon salt
- 1/4 cup Augason Farms Dehydrated Chopped Onions, rehydrated
- 3 cups Augason Farms Freeze Dried Sweet Corn, rehydrated
- 2 tablespoons Augason Farms Bacon Flavored Bits Vegetarian Meat Substitute

Combine all ingredients in order listed. Bake uncovered at 350°F for 35 minutes.