

## Chefs Garnell Fitzkee and Joyce Graham

from Good 'N Plenty Restaurant, Inc.

Our name says it all - good food and plenty of it. Come enjoy our traditional Lancaster County PA Dutch foods that are prepared on site daily. You will enjoy our all-you-can-eat family style dinner featuring favorites like crispy fried chicken, real whipped potatoes, fresh pepper cabbage, butter noddles, homemade breads and much, much more! Our local cooks have years of experience creating these traditional favorites just for Good 'N Plenty's dining guests. Good 'N Plenty is a dining experience you won't want to miss. This featured recipe is a great Pa Dutch side dish very popular this time of the year with all the fresh sweet corn coming out of the fields.



### Baked Corn from Good 'N Plenty

2 Tablespoons of Flour  
1 Tablespoon of Melted Butter  
1 cup of Milk  
4 Fresh Ears of Sweet Corn  
2 Teaspoons of Sugar  
2 Eggs Separated  
Pinch of Salt  
Pinch of Pepper  
Pinch of Paprika

Mix two tablespoons of flour in one tablespoon of melted butter, pour in one cup of milk and bring to a boil. Stir in the grated kernels of four fresh ears of corn, two teaspoons of sugar, and the yolks of two eggs, beaten. Beat the whites of the eggs until stiff, then fold in and season with salt, pepper and paprika and bake at 350 degrees at 45 mins.

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