



Creamy Hominy Gratin *(adapted from Taste of the Territory, The Flair and Flavor of Oklahoma)*

- 3 tablespoons unsalted butter
- 1/2 cup chopped onion
- 1 Anaheim pepper, seeded and chopped
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 2 tablespoons Dijon mustard
- 1/4 teaspoon red pepper flakes (or cayenne)
- 1-2/3 cups milk
- 1 cup grated sharp cheddar cheese
- 1 large can (1pound 13 oz.) hominy rinsed and drained
- 1/2 cup buttered panko crumbs

Preheat oven to 350. Butter a medium gratin dish and set aside. In medium saucepan heat butter over medium heat. Add onion and Anaheim pepper and cook until vegetables are softened. Stir in flour and cook for 2 minutes, stirring constantly. Whisk in milk, salt, Dijon, and red pepper flakes. Cook, stirring until mixture is thickened. Do not allow to boil. Add cheddar and hominy and stir well to combine. Pour into prepared gratin dish, top with buttered crumbs and bake for 25 to 30 minutes or until crumbs are golden and casserole is bubbling. Serves 6 to 8.