Bear Mountain Corn Pudding

Butter a 13 x 9 pan, preheat oven to 350

Mix the following ingredients together:

6 ears of fresh corn - cut off corn from the cob in a bowl to reserve the milky liquid
1 cup milk
6 eggs beaten
2 TBLS sugar-a bit more if the corn isn't too sweet
1/2 butter cup melted
1/2 tsp salt
1 tsp baking powder
2 cups shredded Monterey Jack & Cheddar mixed: reserve a 1/2 cup for the top of the pudding
1 cup diced Green Chile we use a mild
1 cup red bell pepper and 1 cup diced onions sautéed in butter till soft.

Sprinkle: the 1/2 cup of cheese on top and then bake for approximately 45 minutes or till a knife comes out clean.

Serve hot or warm.=