



## **Ingredients:**

6 CUPS	HERBED CROUTONS
1 CUP	CHOPPED CELERY
1/2 CUP	CHOPPED ONIONS
3/4 CUP	BUTTER
1 CUP	WATER
1 CAN	CREAM CORN
3/4 t	SALT
1-1/2 t	POULTRY SEASONING
1/4 t	PEPPER
3	EGG YOLKS BEATEN

## **Directions**

Sauté onions & celery in 1/2 cup butter; add corn, water, seasonings and bring to boil.

Remove from heat and cool 5 minutes.

Pour mixture over croutons, add egg yolks and mix gently. Shape 1/2 cupfuls in balls.

Place in a greased 15 x 10 x 1 jelly roll pan. Melt remaining butter and drizzle over balls.

Bake uncovered 30 minutes at 350° or until lightly browned.