



Ingredients:

6 CUPS	HERBED CROUTONS
1 CUP	CHOPPED CELERY
½ CUP	CHOPPED ONIONS
¾ CUP	BUTTER
1 CUP	WATER
1 CAN	CREAM CORN
¾ t	SALT
1-1/2 t	POULTRY SEASONING
¼ t	PEPPER
3	EGG YOLKS BEATEN

Directions

Sauté onions & celery in ½ 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 ½ 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.