

Corn moussaka

- 1 17-ounce can whole kernel corn, drained
- 1½ pounds ground beef
- 1 tablespoon all-purpose flour
- 1 8-ounce can tomato sauce
- ½ teaspoon garlic salt
- ¼ teaspoon ground cinnamon
- 2 slightly beaten eggs
- 1½ cups cream-style cottage cheese with chives, drained
- ¼ cup grated Parmesan cheese
- 1 4-ounce package (1 cup) shredded mozzarella cheese
- Slivered almonds (optional)

Spread corn in an ungreased shallow 1½-quart casserole or a 10x6x2-inch baking dish. In medium skillet brown ground beef; drain off excess fat. Add flour; cook and stir for 1 minute. Stir in tomato sauce, garlic salt, and cinnamon; pour over corn in dish. Bake in 350° oven for 15 minutes. Meanwhile, combine eggs and cottage cheese; spread over meat mixture. Top with Parmesan and mozzarella; sprinkle nuts over, if desired. Bake 10 to 15 minutes more. Makes 6 servings.

I think a layer of flavored mashed potatoes would be good as the first layer - under the corn