

Creamy Cheesy Corn, Ham, and Bacon Casserole

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/gjyoKQke8jA>

Serves 6 to 8

This creamy ham and corn casserole combines crispy bacon, tender ham, sweet corn, and a rich cheddar cream sauce for a comforting, hearty dish. Finished with melted cheese on top, it's an easy skillet-to-oven recipe that's perfect for a family-style dinner or cozy weeknight meal.

Ingredients

2 cups (227 g) ham steak, cubed (about 8 oz / 227 g)

6 slices (about 6 oz / 170 g) bacon, chopped

1/2 medium sweet onion (about 75 g), chopped

1/4 tsp (0.5 g) ground thyme

2 garlic cloves (about 6 g), minced

1/4 cup (63 ml) white wine

1 cup (250 ml) heavy cream

8 oz (226 g) cream cheese

2 cups (226 g) grated sharp cheddar cheese (about 8 oz / 226 g)

Two cans (15.25 oz / 432 g each; total 30.5 oz / 864 g) whole kernel corn, drained

Touch of salt (to taste)

Black pepper (to taste)

Prep Work

Add the ham to a hot cast iron skillet (or any hot pan) over medium to high heat. Quickly sear it until lightly brown on all sides. Remove it from the skillet.

Put the bacon in the skillet, stir and cook completely over medium heat. Remove it from the skillet.

To Make the Sauce

Use the same skillet and the bacon grease that was rendered. Turn the heat to medium. Once hot, add the onions. Stir and cook until tender and golden brown around the edges.

Add the minced garlic, ground thyme and black pepper to the onions. Stir and cook for 30 seconds.

Deglaze the skillet by pouring in the white wine over medium heat. Use a spatula to stir and scrape the bottom of the pan to release any bits and pieces up and into the liquid. Reduce the wine until it is nearly all gone.

Pour in the heavy cream over medium heat and stir to mix well. Use a spatula to scrape the bottom of the pan.

When the cream has warmed, add the cream cheese in batches over low to medium heat, stirring frequently.

Once the cream cheese has melted into the heavy cream, add 1 cup (113g) of grated sharp cheddar cheese. Stir well and melt the cheddar cheese into the sauce.

Add the corn, bacon and ham to the sauce. Stir, bring to a very light simmer, and cook for a few minutes to combine the flavors and warm all the ingredients.

Taste the sauce and add salt and black pepper as needed.

To Bake the Casserole

If you are not using an oven safe skillet/pan, pour the sauce into an 8x8 inch (20x20 cm) baking dish.

Add 1 cup (113 g) grated sharp cheddar cheese to the top of the sauce. Broil in the oven until the cheese has melted and is lightly golden brown.

Tips & Substitutions

Using thick-cut ham or leftover holiday ham works especially well here because it holds its texture and adds a stronger savory flavor compared to deli ham.

If you want a smokier depth, swap regular bacon for applewood-smoked bacon or add a small pinch of smoked paprika while cooking the onions.

Cream cheese should be softened or cut into small cubes before adding so it melts smoothly into the sauce without clumping.

For a lighter version, you can replace half the heavy cream with milk or half-and-half, though the sauce will be slightly less thick and rich.

Sharp cheddar gives the best flavor balance, but you can mix in Monterey Jack, Colby, or even pepper jack for a creamier or spicier variation.