**Creamed Corn**

RECIPE

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**INGREDIENTS**

* 4 pounds frozen corn
* Water
* ¾ cup butter
* ¾ cup flour
* 4 cups milk
* 4 cups heavy cream
* ½ - ¾ cup sugar
* Salt and pepper
* Optional Ingredients:

parmesan cheese, thyme, rosemary

**DIRECTIONS**

1. Steam corn in water until tender.
2. Melt butter in saucepan, stir in flour and blend well.
3. Add milk and cream, about 1/2 cup at a time, and blend with whisk (may use just milk if you prefer).
4. Cook over medium heat until thickened.
5. Stir in sugar, salt and pepper.
6. Add cooked, drained corn. Heat through.

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| **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 24 servings |