



Noreen's Kitchen

Southern Style

Creamed Corn

Ingredients

8 ears, fresh corn	4 tablespoons butter
2 tablespoons all purpose flour	1 teaspoon salt
2 tablespoons granulated sugar	1 teaspoon cracked black pepper

Step by Step Instructions

Remove corn from cob, by shaving the outer layer of the kernels into a bowl, then using the back of your knife, scrape the cob into the bowl, releasing the corn “milk” from the cob. This will give you a creamy mixture that gives this dish it distinct texture and taste.

Add the flour and sugar into the corn mixture and stir well to combine.

Melt butter over medium heat in a heavy bottomed skillet.

Add the corn to the hot pan and stir well.

Bring the corn mixture to a simmer and turn down the heat to medium low. Cook at a simmer for 10 minutes. Be sure to stir often to avoid both sticking and scorching. You may find it necessary to add up to ¼ cup of either water or milk to the corn during the cooking process so the pan does not become dry.

Turn off the heat and allow the creamed corn to cool for 10 minutes before serving.

This recipe is not suitable for canning of any kind. You can freeze this for up to three months.

Store any leftovers in an airtight container and eat within 1 week.

Enjoy!