



CREAMED-STYLE CORN

From the kitchen of Mom Dudley

Ingredients:

2 10-ounce packages
frozen whole-kernel
corn
¼ cup whipping cream
or light cream
1½ teaspoons sugar
½ teaspoon salt
1½ teaspoons cornstarch
2 tablespoons whipping
cream or light cream

Directions:

A simple sauce adds to the creamy corn flavor. Try it with fresh-off-the-cob sweet corn, too.

1. In a 2-quart saucepan, cook corn according to package directions. Drain. Add the ¼ cup cream, sugar, and salt. Bring just to boiling.
2. Meanwhile, combine the cornstarch and the 2 tablespoons cream. Stir into the corn mixture. Cook and stir till thickened and bubbly; cook 2 minutes more. Makes about 6 servings.