

Cream Corn Like No Other

Savannah · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

8

Description

Creamed corn made from scratch is so much better than anything you'll find in a can. This quick and easy creamed corn recipe pairs frozen corn kernels with a decadently creamy sauce. For a cheesier taste, stir in more Parmesan cheese or sprinkle it on top of each serving. My husband is not a fan of corn or creamed dishes, but he thinks this is great. It's especially delicious as a side with chicken or pork at barbecues or served at your Thanksgiving table. Be ready to share the recipe.

Ingredients

- 2 (10 ounce) packages frozen corn kernels
- thawed - 1 cup heavy cream - 1 teaspoon salt
- or to taste - 2 tablespoons granulated sugar - $\frac{1}{4}$ teaspoon freshly ground black pepper
- or to taste - 2 tablespoons butter - $\frac{1}{2}$ cup whole milk - 2 tablespoons all-purpose flour - $\frac{1}{4}$ cup freshly grated Parmesan cheese
- or more to taste

Instructions

1. Combine corn
2. heavy cream
3. sugar
4. butter
5. salt
6. and pepper in a skillet over medium heat. Cook
7. stirring occasionally
8. until butter has melted
9. 3 to 5 minutes. Meanwhile
10. whisk together milk and flour in a small bowl until smooth. Add milk mixture to the skillet and continue to cook
11. stirring constantly
12. until sauce is thickened and corn is cooked through
13. about 4 minutes. Remove from the heat
14. and stir in Parmesan cheese until melted. Serve hot. lutzflcat