

Cream Corn

4 (10ounce) packages frozen corn kernels, thawed
2 cups heavy cream
2 teaspoons salt
1/4 cup granulated sugar
1/2 teaspoon freshly ground black pepper
1/4 cup butter

2 cups whole milk
1/4 cup all-purpose flour
1/2 cup freshly grated Parmesan Cheese

In a skillet over medium heat, combine first six ingredients.

Whisk together the milk and flour.
Stir into mixture.

Cook stirring over medium heat until the mixture is thickened, and corn is cooked through.

Remove from heat, and stir in Parmesan Cheese until melted.

Serve hot.

Source: Cheri Smetana

November 2014