

Sweet Creamed Corn



Ingredients

6 ears of Florida Sweet Corn, kernels cut of the cob
3 cups fresh milk
2 tbsp. unsalted butter
1 tbsp. cornstarch mixed with 1 tbsp. water
2 tbsp. granulated sugar, or to taste
1 cup heavy cream
kosher salt to taste
ground black pepper to taste
sliced green onion, or crispy bacon for garnish, if desired.

Directions

1. In a medium sized sauce pan, combine corn, milk and butter.
2. Bring to a simmer over medium heat and let cook until milk has reduced by at least half.
3. Stir in cornstarch slurry. Bring back to a simmer and cook while stirring until thickened.
4. Add sugar and heavy cream. Season to taste with salt and pepper.

Yields approximately 1 quart, approximately 6-8 servings

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