

**Creamed Corn**

**Creamed Corn**

This is probably my best recipe of all, used and shared many, many times.

**Ingredients**

- 1 pound frozen kernel corn (white corn tastes best)
- 12 oz. Whipping cream (half and half works fine)
- 1 ½ Tablespoon melted butter
- 1 ½ Tablespoon flour (really as much as needed thicken)
- ½ teaspoon salt
- 2 Tablespoons sugar
- 3 Tablespoons Parmesan Cheese
- pinch of white pepper (optional)

**For 30 people**

- 5 pounds corn
- 1 cup butter
- 4 cups half and half
- 1 cup sugar
- ½ cup parmesan cheese
- ½ teaspoon salt
- 1 Tablespoon white pepper
- flour - as needed to thicken

to

**Instructions**

1. Combine corn, cream, salt, sugar, and white pepper in a pot and bring to a boil. Simmer 5 minutes

**THE EASY WAY (Alan’s way)**

2. Stir in parmesan cheese
3. Stir in flour to desired thickness (should be creamy - not too runny or too thick)
4. Continue to simmer until ready to serve
5. If it starts getting to thick, just add more half and half
6. Serve and enjoy

**THE HARDER FANCIER WAY**

2. Make a roux from butter and flour, add to corn, mix well and remove from heat.
3. Transfer corn mixture to casserole. Sprinkle with Parmesan cheese and brown under broiler.
4. Serve and enjoy

**VARIATIONS**

If you need to make this quickly, it can be made in a microwave, adding the flour last.

**THE EASY WAY (Alan’s way)**

2. Stir in parmesan cheese
3. Stir in flour to desired thickness (should be creamy - not too runny or too thick)
4. Continue to simmer until ready to serve
5. If it starts getting to thick, just add more half and half
6. Serve and enjoy

**THE HARDER FANCIER WAY**

2. Make a roux from butter and flour, add to corn, mix well and remove from heat.
3. Transfer corn mixture to casserole. Sprinkle with Parmesan cheese and brown under broiler.
4. Serve and enjoy