

Cream Corn

Nutrition Facts:	
Yield	8
Calories	250
Fat	11 g
Sodium	373 mg

Code
\$, Q, V



Ingredients Needed:

20 oz. corn kernels
1 cup heavy cream
2 Tbsp. granulated sugar
2 Tbsp. butter
1 cup milk
2 Tbsp. all-purpose flour
¼ cup freshly grated parmesan cheese

Recipe Directions:

- In a skillet over medium heat, combine the corn, cream, and butter. Whisk together the milk and flour, and stir into the corn 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.

