FROM THE KITCHEN OF
Chef Dan

CREAMED CORN



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INGREDIENTS

- Corn ears *(2 lb total)*, shucked **2**
- Onions *(small diced)* ..... **¼ cup**
- Heavy cream, divided ..... **1/2 cup**
- Garlic, finely chopped ..... **1 tablespoon**
- Salt ..... **1/4 teaspoon**
- Black pepper ..... **1/8 teaspoon**

PREPARATION

Cut corn off cobs (discard cobs).

In a skillet, sauté sweet onions over med-high heat until soft.

Add chopped garlic and corn to the skillet and sauté for up to 3 minutes.

Add half of the heavy cream and simmer until cream thickens and is reduced by half.

Add the remainder of heavy cream and reduce again.

Adjust with salt and pepper and enjoy.

For a richer creamier dish continue to add cream and reduce.

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