

Cheesy creamed corn with cilantro

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	unsalted butter
1 1/2	cups	scallions - chopped
12	ears	corn - kernels cut from cobs
2/3	cup	heavy cream
2	teaspoons	cornstarch
1	large	clove garlic
6	ounces	queso fresco
1	cup	cilantro sprigs

Heat butter in a deep 12 inch heavy skillet over med-high heat until foam subsides, then cook scallions, stirring occasionally, until softened, about 5 minutes. Add corn and 1/2 tspn each of salt and pepper and cook, stirring occasionally, 5 minutes.

Stir together cream and cornstarch in a small bowl until thouroughly combined, then add to corn and simmer, stirring, until slightly thickened, about 3 minutes. Transfer 1.5 cups corn mixture to a blender with garlic and puree until smooth. Return to skillet and cook, stirring constantly, until just heated through.

Transfer corn to a large shallow serving bowl and sprinkle cheese and cilatro over top.