

# Mama's Fried Cream Corn

Servings : 4

Amount	Measure	Ingredient - Preparation Method
12	ears	fresh corn - shucked
4	slices	thick slab bacon
1/2	stick	butter
		freshly ground black pepper

Remove corn from cobs and mash the kernels a little. Slice bacon into 1 inch pieces. Cook bacon until brown in a large skillet. Remove bacon from skillet and add 1/2 stick butter to the bacon grease. Over med-high heat, pour in the corn. Fry in the grease and butter mixture. Lower the temperature and cook for 5 minutes, then put on simmer until corn is done - 10 to 15 minutes. Add black pepper to taste. If corn is too dry, add a little milk or water.