

Southern Creamed Corn

Servings : 2

Amount	Measure	Ingredient - Preparation Method
8	ear	corn - husked
2	tablespoons	sugar
1	tablespoon	all-purpose flour
		salt and pepper
1	cup	heavy cream
1/2	cup	cold water
2	tablespoons	bacon grease
1	tablespoon	butter

In a large bowl, cut the tip off the cob. Cut kernels. Scrape blade against cob to press out milky liquid.

Whisk together sugar, flour, salt, and pepper. Combine with corn. Add heavy cream and water. Mix.

In a large skillet over medium heat, heat bacon grease. Add corn mixture and turn heat to med-low, stirring until it becomes creamy, about 30 minutes.

Add butter right before serving.