

Creamed Corn

Yield: 1 gallon
Prep Time: 30 minutes
Grilling Time: 15 minutes

INGREDIENTS:

¼	lb.	Butter, unsalted
½	lb.	Yellow Onion, minced
½	tbsp.	Kosher Salt
¾	tsp.	White Pepper
¾	tsp.	Black Pepper, fine grind
¾	tsp.	Cayenne Pepper
2	wt. oz.	All Purpose Flour
1 ¾	quarts	Half & Half
5	lbs.	Corn, cooked and cut from cob or bagged (thaw and drain if using bagged)
¼	lb.	Sugar
½	cup	Parmesan Cheese, shaved

Prep:

1. In a saucepan over medium heat, melt butter.
2. Add the onions and spices and cook for 3-4 minutes until translucent. Do not brown.
3. Add flour and cook for 2 minutes more.
4. Add the half and half and corn. Bring to a boil and reduce heat. Simmer for 5 minutes.
5. Add the sugar and parmesan cheese. Cook for 4 – 5 minutes more.
6. Adjust thickness if necessary. Thin with half & half or thicken with roux (half melted butter/half flour).
7. Adjust seasoning with salt and pepper.
8. Use immediately or transfer to a storage container.