

RECIPE



STOVETOP CREAMED CORN

6-8 SERVINGS



INGREDIENTS

½ stick unsalted butter

32 ounces frozen corn

½ cup 2-percent milk

1 teaspoon salt

1 tablespoon granulated sugar

1 tablespoon dried chives,
plus additional for garnish

8 ounces whipped cream cheese

½ cup heavy cream

Cracked pepper, for topping

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

INSTRUCTIONS

- 1 Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food.
- 2 Wash your cutting boards and countertops with hot soapy water.
- 3 Prepare corn according to package cooking instructions. Drain.
- 4 In a large pot on medium-high heat, melt the butter.
- 5 Pour corn kernels in the pot along with ½ cup of milk. Season with salt, sugar and dried chives and mix well.
- 6 Then reduce the heat to medium-low and add in the whipped cream cheese. Continue stirring until the cream cheese has melted into the corn (about 5 minutes).
- 7 Begin stirring in the heavy cream and reduce the heat to low. Stir for 5 minutes and then turn the burner off.
- 8 Place 1 cup of corn mixture in a high power blender. Blend for 30 seconds until smooth.
- 9 Pour the puréed corn back into the pot, mix well and top with additional salt if needed and cracked black pepper.
- 10 Garnish with additional dried chives if desired and serve immediately.
- 11 Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: **Katie Jasiewicz** | KatiesCucina.com



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food safety at
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