Creamed Corn

FOODSERVICE

SERVING SIZE: **15**

Ingredients

- 3 cups **Furmano's Whole Kernel Golden Sweet Corn,** Drained
- 2 tablespoons Butter
- 2 tablespoons Garlic, minced
- 1 1/2 cups Heavy Cream
- 2 teaspoons Kosher Salt
- 2 teaspoons Black Pepper

In This Recipe



Whole Kernel Golden Sweet Corn

Preparation

1. In a medium sized pot over medium heat, add butter and corn. Roast corn in pan stirring constantly for four minutes or a roasted corn smell.
2. Stir in garlic and saute in pan with corn for a few minutes.
3. Add in heavy cream, salt and pepper and bring to a boil and then a simmer. Let heavy cream reduce by half.

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