



RECIPE

rhino

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Fresh Creamed Corn



Description:

This fresh creamed corn is rich, buttery, and full of sweet homemade flavor. Fresh corn kernels and creamy corn milk cook slowly with bacon grease, cream, and simple seasonings until thickened into the perfect comforting side dish. It's the kind of recipe that tastes like summer dinners, backyard cookouts, and family gatherings around the table.

INGREDIENTS

- 8 ears fresh corn or 2 (10-ounce) packages frozen corn
- 2 tablespoons bacon grease or butter
- 1 tablespoon sugar (only if using frozen corn)
- 2 teaspoons cornstarch mixed with 1/3 cup water
- 1/2 cup heavy whipping cream
- Salt and pepper, to taste

— RHINO TIP —



When scraping the corn cobs, tilt the knife blade slightly downward to help keep the corn juice from splattering.



PREP TIME
20 min



COOK TIME
30 min



TEMPERATURE
Medium-Low Heat



YIELD
6-8 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the corn.

Cut the corn kernels from the cobs into a large bowl. If using frozen corn, thaw slightly before cooking.

2



Scrape the corn cobs.

Using the blunt edge of a knife, scrape the cobs to release the corn milk into the bowl with the kernels.

3



Cook the corn.

Preheat a large skillet over medium-low heat. Add the bacon grease or butter along with the corn and corn milk. Cook for about 15 minutes, stirring often to bring out the flavor and natural starches. Add a splash of water as needed to keep the corn moist.

4



Add the cream mixture.

Stir in the heavy whipping cream, cornstarch slurry, salt, and pepper. If using frozen corn, add the sugar.

5



Finish until creamy.

Continue cooking for about 15 minutes, stirring often, until thickened and creamy. Reduce the heat if needed to keep the corn from scorching.

TIPS & VARIATIONS

1



Bacon grease adds extra smoky flavor, but butter works great for a milder version.

2



Fresh corn gives the best flavor and texture, though frozen corn is a great shortcut year-round.

3



Add a little extra cream if you prefer a looser, creamier consistency.

4



Stir occasionally during cooking to help prevent sticking and scorching.

5



Leftovers reheat well over low heat with a splash of cream or milk.



Family favorites, one recipe at a time.

