Fresh Corn Casserole

Description

It's simple. It's comforting. It's crunchy and sweet and real. And I order you to try it at least once this summer. It will instantly become a staple, I promise.

Ingredients

- 8 ear CORN
- 2/3 cup heavy cream
- 3 tbsp butter
- 1/2 tsp salt

Instructions

Remove the corn from the husks.

In a large, deep bowl, slice off the kernels of corn.

With the dull side of the knife (or a regular dinner knife), press and scrape the cob all the way down to remove all the bits of kernel and creamy milk inside.

Add heavy cream, salt to taste, a generous amount of ground pepper and butter; mix well.

Pour mixture into a baking dish.

Bake at 350F° for 30 to 45 minutes or until thoroughly warmed through.

Summary

Yield: 6
Prep Time: 45 minutes
Category: Vegetables
Cuisine: American
Tags: easy