Southern Style Creamed Corn

Description

The corn is just bursting with sweetness this time of year. There is no reason not to head to the nearest farmer's market, grab some fresh corn, and make this simple dish for dinner tonight. No reason at all, quit arguing, don't make me ground you.

Summary

Yield: 6
Prep Time: 20 minutes
Category: Vegetables
Cuisine: American
Tags: Football

Ingredients

- 5 ears corn on the cob
- 1 tbsp bacon grease
- 1 tbsp sugar
- 1 tbsp cornmeal
- 3/4 cup heavy cream
- 1/4 cup grated parm cheese

Instructions

Remove the husks and silks from the corn and rinse the ears of corn.

Cut the kernels from the cob into a large bowl.

Flip your knife over and run the dull side of the knife down the cob to get all of the juice out of the cob.

In a large skillet, heat the bacon grease or butter until melted and hot.

Dump in the corn and cook over medium heat for about 5 minutes, stirring occasionally.

Sprinkle the sugar and cornmeal over the corn and give it a stir.

Pour in the heavy cream and Parmesan cheese. Stir until combined.

Allow to cook for 5 more minutes or until heated through.

The juices should thicken up quite a bit.

Add salt and pepper, to taste.