

# Creamed Corn

6 - 8 ears of fresh white corn or 1 large package of frozen white corn

1 1/2 tsp salt

1/2 cup (1 stick) salted butter

2 Tbsp flour

1/3 water

whole milk

If using fresh corn, cut kernels from ears of corn and scrape cob "milk" into corn kernels. Using your hands squeeze kernels to lightly crush them and "milk" them.

Place butter in skillet and melt over medium low heat. Add corn, salt, and enough water to almost cover the kernels.

Bring to a boil over medium high heat; lower heat but keep to a boil. Cook 4 - 5 minutes, stirring occasionally. If all water has been cooked out add a little whole milk to thin it.

Make a medium thick mixture from flour and 1/3 cup water (easy way to mix: use a jar with a lid and shake vigorously). If too thick add a little water; if too thin add 1 tsp of flour at a time until thickened. You should be able to pour the mixture.

Add the flour mixture to the corn in the skillet; cook and stir at least 1 minute until thickened. Thin with milk to desired consistency.

Season with additional salt if necessary, and continue heating so salt will absorb in.