

## **Fresh Cream Style Corn**

### **Ingredients:**

- 6 ears fresh corn
- 1/4 cup butter
- 3 tablespoons water
- 1 teaspoon sugar
- 1 tablespoon flour blended with 1 tablespoon water
- 1/2 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 3/4 cup milk or half-and-half

### **Preparation:**

Cut corn from cobs then scrape with a sharp knife to get all of the milk and pulp. Melt butter in a large skillet. Stir in corn and juices, the 3 tablespoons water, and sugar. Cook until corn is tender. Stir in flour-water mixture, salt, and pepper, blending well. Gradually add the milk, stirring constantly. Cook for about 2 minutes longer. Do not let boil.