

Creamed Corn au Gratin

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Adapted from [Summit Restaurant](#)

Ingredients:

12 ounce of heavy whipping cream
1 16-ounce bag of sweet corn, frozen
1 1/2 Tablespoon Butter, melted
1 1/2 Tablespoon Flour
2 Tablespoon sugar
pinch of white pepper
3 Tablespoon Parmesan cheese

Preparation:

In a 5-quart saucepan or small dutch oven, combine the corn, whipping cream, salt and sugar and bring to a boil. Simmer for 5 minutes.

In a small bowl, make a roux from the melted butter and flour. Make sure it's thickened enough and combine it with the corn. Remove from heat.

Transfer corn mixture to a small casserole pan and top with parmesan cheese. Brown under the broiler for 6 to 8 minutes.

Enjoy!

Yield: 8 servings (1/4 cup each or so)

Nutritional Info: Calories: 356; Carbs: 26; Sugar: 5; Fiber: 3; Fat: 24

Printed from [Mrs. Regueiro's Plate](#)