

## *Gulliver's Creamed Corn*

Author: Gulliver's Restuarant

Source: Dear SOS: Thirty years of Recipe Requests (Los Angeles Times Food Section)

*Carolyn T's  
Cookbook*

**Servings: 10**



*Notes: You can use frozen corn, but make sure it's a superior quality. Defrost before proceeding with recipe.*

*Description: Just the most yummy, creamy way with corn there is.*

1. Cut corn from the cob and place in saucepan with whipping cream. Bring to a boil, reduce heat and simmer for 5 minutes. Stir in salt and sugar.
2. Melt the butter in a small pan and stir in flour. Do not brown. Stir this roux into the corn and cook until slightly thickened. Turn corn into oven-proof dish. Sprinkle with cheese and dot with additional butter. Brown under the broiler and serve.

**8 ears corn**

**1 cup whipping cream**

**2 teaspoons salt**

**1 teaspoon sugar**

**2 teaspoons butter**

**2 teaspoons flour**

**1/3 cup grated Parmesan cheese**

Categories: Holiday, Vegetables/Sides

**Carolyn T's Blog:**

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 166 Calories; 11g Fat (56.8% calories from fat); 4g Protein; 15g Carbohydrate; 2g Dietary Fiber; 37mg Cholesterol; 504mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.*