

Chef Larry's Creamed Corn

Yield: 6 Servings

Ingredients:

1/4cup Onion, diced
2 tblspn. Butter
3 tblspn. Flour
1 cup Milk
2/3 cup Cream
pinch Nutmeg
1 1/2 tsp. Sugar
3 cups Corn kernels
to taste Salt
to taste Fresh ground black pepper
1 tsp. Fresh chopped parsley

Method:

Melt butter in a sauté pan. Add onion, sauté until translucent. Stir in flour until well incorporated. Add milk, cream, nutmeg and sugar. Bring to a simmer while whisking. Reduce heat and stir in corn kernels. Season with salt and pepper. Simmer over low heat for 20 - 25 minutes. Stir in chopped parsley just prior to service.