

Corn Southern Style

Jean Seelow

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 package (10 ounce)
frozen corn
3 strips bacon
1 tablespoon sugar
1/3 cup milk
1 tablespoon flour
salt (to taste)
1/4 cup cream*

In a skillet, cook the bacon until crisp. Drain off the grease, reserving two tablespoons. Remove the bacon with a slotted spoon. Crumble the bacon. Set aside.

Place the corn in a saucepan.

In a bowl, make a thickener of sugar, milk, flour and salt. Pour over the corn. Bring the corn to a simmer for 20 minutes (watch carefully, the corn scorches easily).

Add the cream and crumbled bacon just before serving.

Per Serving (excluding unknown items): 453 Calories; 28g Fat (53.3% calories from fat); 13g Protein; 41g Carbohydrate; 2g Dietary Fiber; 79mg Cholesterol; 367mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 5 Fat; 1 Other Carbohydrates.