

## **Country Corn**

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**Servings: 6**

**Start to Finish Time: 20 minutes**

**6 green onions, chopped**

**3 tablespoons butter**

**1 package (16 oz) frozen corn, thawed**

**2 teaspoons cornstarch**

**1/2 cup half-and-half cream**

**1/4 cup water**

**1/2 teaspoon salt**

**1/4 to 1/2 teaspoon pepper**

**1 cup grape tomatoes, halved**

In a large skillet, saute' the onions in butter for 2 to 3 minutes or until tender.

Stir in the corn. Cover and cook for 4 to 5 minutes or until heated through.

In a small bowl, combine the cornstarch, cream, water, salt and pepper until smooth. Gradually stir into the corn mixture. Bring to a boil.

Cook, uncovered, for 2 minutes or until thickened.

Stir in the tomatoes.

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Per Serving (excluding unknown items): 72 Calories; 6g Fat (69.9% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 239mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 1 Fat.