

TIM FARMER'S COUNTRY KITCHEN

CREAMED CORN

3 slices of bacon

1 1/2 cups corn

Salt

Pepper

2 tablespoons butter

*1/4 cup half and half + 1/4 cup
corn starch*

3/4 cup half and half

1 teaspoon sugar



Cook bacon (for grease), remove and set aside. Fry corn in bacon grease, and season with salt and pepper. Stir in butter and cream and thicken with corn starch mixture. Add in sugar (optional) and stir to combine. Place in oven on warm until ready to serve.