

# Grandmother Magee's Creamed Corn

**Author: Unknown**

**Category: Side**

**Servings: 8**

**Preparation Time: 30 min**

**Cooking Time: 25 min**

## **A note before you start:**

While I've never seen an actual recipe for this, I did make this one year with Grandmother Magee. I must have done a good job because she gifted me with the "the contraption" she uses to take the raw corn kernel off the cob. I doubt very seriously that anyone else has the kind of "contraption", so I recommend cutting the corn off the cob and either pulsing it a couple times in a Cuisinart, to extract its 'cream'.

## **Ingredients:**

- **12 ears of corn on the cob. Trader Joe's usually has them at this time of year**
- **1 stick of butter**
- **salt and pepper to taste**

**Step 1: Preheat the oven to 350 degrees.**

**Step 2: Remove the corn from the cob. Put the corn kernals into a cuisinart and pulse a couple times.**

**Step 3: Put all the corn and their juices into a shallow casserole dish. Cut up the stick of butter into pieces and place in the casserole dish. Season with salt and pepper.**

**Step 4: Bake covered for 25 minutes**

**Buon Appetito!**

