

Fresh Corn Casserole

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Servings: 10

*12 ears corn
2/3 cup heavy cream
Kosher salt (to taste)
freshly ground pepper
5 tablespoons salted butter,
cut into pieces*

Preparation Time: 10 minutes

Preheat the oven to 350 degrees.

Remove the corn from the husks. Stand the corn in a large deep bowl and slice off the kernels, letting them fall into the bowl. With the dull side of the knife (or regular dinner knife), scrape the cob all the way down to remove all the bits of kernel and creamy milk inside.

Add the heavy cream, salt, a generous amount of pepper and the butter. Mix well.

Pour into a 9x13-inch baking dish.

Bake until thoroughly warmed through, about 45 minutes.

Per Serving (excluding unknown items): 147 Calories; 7g Fat (39.2% calories from fat); 4g Protein; 21g Carbohydrate; 3g Dietary Fiber; 22mg Cholesterol; 22mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Non-Fat Milk; 1 Fat.