## **Slow Cooker Creamed Corn with Bacon**

Melissa Birdsong - Waleska, GA Taste of Home - Feb/Mar 2016

Servings: 20 Yield: 20 1/2 cup servings

10 cups (about 50 ounces) frozen corn, thawed

3 packages (8 ounce ea) cream cheese, cubed

1/2 cup 2% milk

1/2 cup heavy whipping cream

1/2 cup butter, melted

1/4 cup sugar

2 teaspoons salt

1/4 teaspoon pepper

4 strips bacon (for garnish), cooked and crumbled

chopped green onions (for garnish)

Preparation Time: 10 minutes Cook Time: 4 hours

In a five-quart slow cooker, combine the corn, cream cheese, milk, whipping cream, butter,

sugar, salt and pepper.

Cook, covered, on LOW for four to five hours or until heated through.

Stir just before serving. Sprinkle with bacon and green onions.

Per Serving (excluding unknown items): 231 Calories; 19g Fat (72.3% calories from fat); 4g Protein; 12g Carbohydrate; 1g Dietary Fiber; 59mg Cholesterol; 369mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.

Side Dishes, Slow Cooker

## Dar Carring Mutritional Analysis

Calories (kcal):	231	Vitamin B6 (mg):	.1mg
% Calories from Fat:	72.3%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	20.6%	Thiamin B1 (mg):	trace
% Calories from Protein:	7.0%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	19g	Folacin (mcg):	20mcg
	•	Niacin (mg):	1mg
Saturated Fat (g):	12g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	6g	Alcohol (kcal):	Ö
Polyunsaturated Fat (g):	1g	% Defuse:	n n%
Cholesterol (mg):	59mg		

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Carbohydrate (g):	12g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg):	1g 4g 369mg 143mg	Grain (Starch):       1/2         Lean Meat:       1/2         Vegetable:       0         Fruit:       0
Calcium (mg): Iron (mg): Zinc (mg):	44mg 1mg trace	Non-Fat Milk: 0 Fat: 3 1/2 Other Carbohydrates: 0
Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	3mg 823IU 226 1/2RE	outer oursonydiates.

## **Nutrition Facts**

Servings per Recipe: 20

Amount Per Serving				
Calories 231	Calories from Fat: 167			
	% Daily Values*			
Total Fat 19g	30%			
Saturated Fat 12g	60%			
Cholesterol 59mg	20%			
Sodium 369mg	15%			
Total Carbohydrates 12g	4%			
Dietary Fiber 1g	4%			
Protein 4g				
Vitamin A	16%			
Vitamin C	5%			
Calcium	4%			
Iron	3%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.