

# Betty's Fresh Fried Corn Recipe (Whole Kernel)



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In this video, Betty demonstrates how to make fresh fried corn (whole kernel). This delicious vegetable is prepared from fresh shucked corn, sliced from the cob, delicately cooked, and served with butter! Delish!!!

## Ingredients:

6 ears of fresh corn, shucked, washed, trimmed, with silks removed  
2 tablespoons butter or margarine, melted  
1/2 teaspoon salt  
1 teaspoon sugar  
1/4 cup water

In a large bowl, use a sharp knife to slice a single layer of corn off the cob, all around the cob. Cut the corn in such a way as to get as close as possible to the cob, without including any part of the cob. Discard the cobs. Place the prepared corn in a skillet that has 2 tablespoons of melted butter. Add 1/2 teaspoon salt and 1 teaspoon sugar, and stir. Place over low heat, and cook the corn, stirring occasionally for about 8 minutes, or until the color turns a little darker. Add water, if needed, for a good consistency. I added 1/4 cup water. When the corn is done, pour it into a serving bowl, and serve immediately. It is sweet and delicious! Pass the butter!