

Betty's Creamy Cream Cheese Corn Recipe



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In this video, Betty demonstrates how to make her popular Creamy Cheese Cream Corn recipe. It's creamy and tasty--a great addition to any meal!

Ingredients:

16 oz. frozen whole kernel corn
2 tablespoons butter or margarine
3 oz. cream cheese

Place 1 inch of water in to a medium to large pot and bring it to a boil on the stove. Add 16 oz. whole kernel corn, and return to a boil. Cook 3 minutes, drain through a colander, and return to the original cooking pot. In the meantime, prepare your cream cheeses sauce. Melt two table-
spoons butter or margarine in a small saucepan, and add 3 oz. cream cheese, softened to room temperature. Mix the butter and cream cheese until smooth, and then add it to the cooked corn in the pot. Mix gently, but thoroughly, until all of the cream cheese sauce is blended into the corn. This is a wonderful way to add corn to your meal--my family loves it!