

## Betty's Cheesy Corn with Green and Red Peppers □



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In this video, Betty demonstrates how to make Cheesy Corn with Green and Red Peppers. It is a colorful side dish for your Christmas table.

### Ingredients:

6 ears fresh corn, shucked, silked, rinsed and dried with paper towel  
3 tablespoons butter plus 1 tablespoon butter  
¼ cup green bell pepper, finely chopped  
¼ cup red bell pepper, finely chopped  
¼ cup onion, finely chopped  
1 ½ teaspoons cornstarch  
1 cup water  
½ teaspoon salt  
½ teaspoon sugar  
4 ounces Velveeta cheese, cut in small cubes

Cut the corn from the cob, as for making cream-style corn. (Refer to Quick Tip on cutting corn from cob, if needed.) Set aside. Melt 1 tablespoon butter in small skillet over medium heat. Add chopped green bell pepper, chopped red bell pepper, and chopped onion. Saute vegetables, stirring occasionally. Do not overcook. Meanwhile, melt 3 tablespoons butter in large skillet over medium heat. Add cornstarch and stir quickly to make a gravy-like roux. Add 1 cup water, ½ teaspoon salt, and ½ teaspoon sugar. Bring to a boil; reduce heat and cook, stirring occasionally about 5 minutes. Add Velveeta cheese cubes and stir until cheese melts. Add sautéed vegetables and stir. Pour into a nice serving bowl and serve immediately. SO good!

--Betty □