

# Creamed Corn - Very Good!

Florette Measures

16 cups of corn cut off of fresh corn cobs. Takes about 16 cobs.

1/4 c sugar

1 tsp salt

1/2 - 1 c water

Simmer together for 20 minutes. Drain water off.

Add 1 pound butter and 1/2 cup canned milk.

Let cool and freeze in containers or bags. Makes 6 - 500 mL cottage cheese containers.

*Carla got this recipe from Florette, a Heath Care Aide she worked with. Carla misinterpreted the recipe and used condensed milk instead of canned milk. It turned out sweet but very delicious. She also added a tablespoon of corn starch to each can of condensed milk to thicken it up a bit.*