

# BETTER-THAN-GRANNY'S CREAMED CORN

Prepared by: Rhonda O'Dell, June 2017

Source: Good Eats 1

Serves: 4 to 6 Servings

1 tablespoon unsalted butter  
½ medium (about 4 ounces) onion, diced  
2 pinches kosher salt  
1 sprig rosemary, bruised (that is, crushed roughly between your hands)  
8 ears fresh corn (3 pounds total)  
1 tablespoon sugar  
¼ teaspoon ground turmeric (to up the yellow a bit)  
2 tablespoons stone-ground cornmeal  
1 cup heavy cream  
1 pinch black pepper, freshly ground

Put the butter in a 3-quart saucier and melt over medium heat. Add the onion, salt, and rosemary and sweat until the onion is translucent, about 5 minutes.

Meanwhile, place a paper bowl upside down in the middle of a large mixing bowl.

If you have an old-fashioned corn on the cob holder, insert one in the skinny end and place the ear vertically on top of the paper bowl.

Use a chef's knife to cut off the kernels.

After the kernels are off, turn the knife around and use the spine of the blade to scrape out any remaining pulp.

Add the corn, sugar, and turmeric to the saucier and continue cooking over medium-high heat until the liquid from the corn thickens a bit, about 2 minutes. Sprinkle the cornmeal onto the corn mixture and stir to combine. Add the cream, reduce the heat to medium, and cook until the corn is very soft, 2 to 3 minutes.

Fish out the rosemary, season with pepper, and serve as a side to just about anything.

*Rhonda's Notes: I would make this again.*

