

Creamed corn

Unit: Large Skillet

- 2 - 16oz Bags of frozen sweet corn
- 1 - package of Philly cream cheese
- 1 - Stick of butter
- Salt and Pepper

Pour the corn into a cold skillet. Next, cut the butter and cream cheese into ½” slices and place the slices into the corn. Rotate the valve below the knob to open and cover the skillet.

Turn on medium heat (300 for the E.S.). When the valve activates or the lid is stinging hot to the touch, reduce to low heat (220 for the E.S.) and cook for 15 minutes or until done. Salt and pepper to taste!