



# Stovetop Creamed Corn

**Makes 6-8 Servings**

*This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)*

## Ingredients

**½ stick unsalted butter**  
**32 ounces frozen corn**  
**½ cup 2-percent milk**  
**1 teaspoon salt**  
**1 tablespoon granulated sugar**  
**1 tablespoon dried chives, plus additional for garnish**  
**8 ounces whipped cream cheese**  
**½ cup heavy cream**  
**Cracked pepper, for topping**

## Directions

1. Wash hands with soap and water.
2. Prepare corn according to package cooking instructions. Drain.
3. In a large pot on medium-high heat, melt the butter.
4. Pour corn kernels in the pot along with ½ cup of milk. Season with salt, sugar and dried chives and mix well.
5. Then reduce the heat to medium-low and add in the whipped cream cheese. Continue stirring until the cream cheese has melted into the corn (about 5 minutes).
6. Begin stirring in the heavy cream and reduce the heat to low. Stir for 5 minutes and then turn the burner off.
7. Place 1 cup of corn mixture in a high power blender. Blend for 30 seconds until smooth.
8. Pour the puréed corn back into the pot, mix well and top with additional salt if needed and cracked black pepper.
9. Garnish with additional dried chives if desired and serve immediately.

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