

GULLIVER'S CREAM CORN



Serves: 8

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

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INGREDIENTS

2 (20 ounce) packages frozen corn kernels, thawed

1 cup whipping cream

1 cup milk

1 teaspoon salt

1/4 teaspoon monosodium glutamate (MSG, or Accent flavor enhancer)

2 tablespoons sugar

white or cayenne pepper

2 tablespoons flour

2 tablespoons butter, melted

DIRECTIONS

Place corn kernels, whipping cream, milk, salt, flavor enhancer, sugar, and white or cayenne pepper in a large stockpot. Bring to a slow, low boil beginning on medium heat, stirring frequently. Simmer for 5 minutes on low heat. Melt butter in the microwave, or in a small saucepan on low heat. Whisk in flour until smooth. Stir into the corn until well blended. Enjoy!