CORN RECIPES

Skillet Honey Butter Corn
¼ medium onion, diced
4 tablespoons butter
3 cups of corn (Approximately 3 large cobs with corn removed)
¾ teaspoon garlic powder
¾ teaspoon salt
¼ teaspoon pepper
2 tablespoons honey
3 ounces cream cheese

Heat a large skillet over medium heat. Add butter and melt. Place onion in butter and saute until soft, about 3 minutes. Add corn to the skillet, seasoning with garlic powder, salt and pepper. Cook for 7-8 minutes, stirring occasionally until heated through. Cut cream cheese into small pieces. Add cream cheese and honey to the skillet and stir until melted and creamy.

Easy Corn Fritters
3 cups corn
2 large eggs
1 cup flour
½ teaspoon salt
2 tablespoons chopped parsley (optional)
Olive oil for frying

Place the corn in a large bowl. Mash about half the kernels. This will create a creamy base. Add eggs and mix. Stir in the flour and salt (parsley if you are using). The batter will be lumpy and thick, similar to pancake batter. Heat a thin layer of oil in a skillet over medium heat. Carefully drop spoonfuls of batter into the pan. Press them down slightly to form small cakes. Fry about 3 minutes (once the bottom is golden brown). Flip and cook for an additional 3 minutes or until firm.

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