

Lawry's Prime Rib's Creamed Corn

One of the staples of the Lawry's Family of Restaurants. When you order Prime Rib, the creamed corn is one of the selections for your side dish.

Serves 4 to 6

1-1/2 tbsp	unsalted butter, room temperature
1-1/2 tbsp	all-purpose flour
1/2 tsp	sea salt
1-1/2 cups	heavy cream, room temperature
2 tbsp	granulated sugar
3 cups	whole kernel corn (fresh, canned or frozen)

- 1. In a heavy saucepan on medium heat, melt butter completely. Add flour and salt, whisking to blend and make a rue.
- 2. Slowly add heavy cream, stirring constantly until thickened. Add sugar and corn.

Tip: Keep on a low flame until completely heated. .