

STEWED CANNED CORN

Ingredients

1. 1 16 oz. Can Corn
2. 1 1/2 tsp. Sugar
3. 1 tblsp. Corn Oil or Butter
4. 1/2 tsp. Black or White Pepper
5. 1 tsp. Cornstarch

Instructions

1. Open and pour corn and liquid into pot.
1. Sprinkle sugar over the corn.
2. Add oil or butter to the corn.
3. Sprinkle pepper over the corn.
4. Bring to a boil and lower heat.
5. Cook corn for a few minutes.
6. Make paste of cornstarch in a small amount of water.
7. Add cornstarch paste to boiling corn.
8. Bring to boil again.
9. Take beans off of the heat. Corn is a very easy and quick vegetable to prepare. Corn is also very easy on the palette, and is loved by most children, as well as adults.