

CREAMED CORN
By Goldie & Dean

RECIPE CAN BE CUT IN HALF

2- 16 OZ BAGS OF FROZEN WHOLE KERNEL CORN
2 CUPS CHOPPED RED AND OR GREEN PEPPER
1 CUP CHOPPED ONION
1 TABLESPOON BUTTER OR MARGARINE
 $\frac{1}{4}$ TEASPOON BLACK PEPPER
1 CAN CONDENSED CREAM OF CELERY SOUP
1 - 8OZ TUB OF PHILIDELPHIA GARGEN VEGETABLE CREAM CHEESE
SPREAD
 $\frac{1}{4}$ CUP MILK

LIGHTLY COAT A 2 QUART CASSEROLE DISH WITH COOKING SPRAY.
TAKE CORN OUT OF FREEZER AND SLIGHTLY UNTHAW IT. (JUST
LEAVE IT ON THE COUNTER UNTIL NEEDED)

IN LARGE SAUCEPAN COOK PEPPER AND ONION IN BUTTER UNTIL
TENDER. ADD CORN AND BLACK PEPPER.

IN MEDIUM BOWL, WHISK TOGETHER SOUP, CREAM CHEESE AND
MILK. POUR OVER CORN MIXTURE AND MIX WELL.
TRANSFER INTO COATED CASSEROLE DISH.

BAKE, COVERED, AT 375* FOR 60 MINUTES.

CAN BE MADE IN A SLOW COOKER AS WELL. OMIT BUTTER. PUT ALL
OTHER INGREDIENTS IN SLOW COOKER, MIX WELL AND COVER AND
COOK ON LOW FOR 4 TO 6 HOURS. STIR OCCASIONALLY.

