

SOUTHERN ON THE SIDE





We continue our 'All Things Corn' binge with a look at one tool no southern kitchen is complete without: a proper corn cutter, of the type shown here, this example a product of Lee's Mfg. Having sold in the millions, this handy little tool is perfected, and all that's needed for your ***perfect*** creamed corn.

The drill: get 8 fresh corn ears in the husks. Put the far end of the cutter down in a heavy pan. If it gets a little 'jumpy' on you, brace the far end of the pan against the backsplash on your counter.

Two modes: one for 'Clean' corn, kernels only, and the (much-preferred in our kitchen) 'Creamed' version. Out of the box, this cutter has the 'creamer' tab in place. The curved blade first meets the corn as you pass over it, then the spikes of the creamer tab work their magic on the kernels. The resulting 'bliss' drops through the hole in the cutter, into the pan.

If you're going for 'clean' corn, pop the metal creamer tab off the fixture. The tab slides and locks into place on the cutter; a pair of pliers works best to nudge it free. *Be careful!*

There are as many recipes for creamed corn as kernels on a cob. Around here, we go for a nearly '*au naturel*' approach, the absolute minimum of time over heat. Just about right off the cob, and *nothing* added! But for the rest of y'alls, here's classic, simple Southern creamed corn recipe made with fresh, uncooked corn cut straight from the cob.

- 8 ears fresh sweet corn, shucked
- 2 tablespoons butter or bacon fat
- 1/2 cup whole milk
- 1/2 cup heavy whipping cream
- 2 tablespoons all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

Cook the corn. Melt the butter or bacon fat in a large skillet over medium heat. Add the corn and its juices and cook for 5–7 minutes, stirring occasionally.

Add the flour. Sprinkle the flour over the corn and stir well. Cook for 1–2 minutes, stirring constantly, to eliminate the raw flour taste.

Add the dairy. Slowly stir in the milk and heavy cream until smooth. Add the sugar, salt, and pepper.

Simmer until creamy. Reduce the heat to medium-low and cook for 8–12 minutes, stirring frequently, until the corn is tender and the mixture thickens. Avoid boiling vigorously.

RECIPES, PHOTOS: EDITOR