



Creamed Corn

Makes 4 servings

Ingredients:

3 large ears of corn, husks removed
1 Tbsp sugar
1 Tbsp flour
3 Tbsp Kirkland Signature™ Butter, melted
1 cup heavy whipping cream
Salt and pepper to taste

Instructions:

Cut the kernels off the cobs in a large bowl. Using the back of the knife scrape the cobs to exude the milk and remaining bits of corn. Stir in sugar, flour, butter and heavy cream. Transfer the mixture to a large frying pan and cook over medium, stirring constantly for about 20 minutes, or until thick. Season with salt and pepper. Serve hot.

Tip: Enjoy as a side dish or as a meal.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Iron-Skillet Cornbread

Makes 8 servings

Ingredients:

1¼ cups flour
1 cup cornmeal
1 Tbsp baking powder
1½ tsp salt
4 large eggs
2 cups Quick & Easy Creamed Corn recipe (or 1 can, approx. 15 oz)
½ cup pepper jack cheese, grated
½ cup white cheddar cheese, grated
¾ cup Kirkland Signature™ unsalted butter, room temperature
⅔ cup sugar
4.5 oz mild green chiles (optional)

Special Equipment

10-inch Tramontina Cast Iron Skillet (measured from the rim)

Instructions:

Place rack in middle of oven. Set skillet on a rimmed baking sheet, place on rack, and preheat oven to 400 F. Mix flour, cornmeal, baking powder and salt in a small bowl. In a medium bowl, whisk eggs. Stir in creamed corn, and pepper jack and white cheddar cheese.

Mix butter and sugar in a large bowl until the butter absorbs the sugar. Stir in corn mixture and dry ingredients. Remove skillet from oven and spoon batter into skillet. (It should sizzle on contact and stay slightly mounded in the center.) Bake cornbread until top is deep golden brown and springs back when gently pressed, 35 to 45 minutes. Let cool 10 minutes before serving.

Tip: For a spicy version, add chiles to batter.

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