

Calabrian Pepper-Basil Creamed Corn

Yield: 12 each 6 oz side serving

Ingredients:

- 4 lbs Reser's® Sweet Corn in Butter (71117.56013)
- 1 cup Half and half (or ½ cup whole milk and ½ cup heavy cream)
- 2 Tbsp Parmesan, grated
- 1 Tbsp Calabrian chili peppers, finely diced
- 10 each Basil leaves, cut in a chiffonade
- 10 each Calabrian chili peppers for garnish

Directions:

1. Open the bag of Reser's Sweet Corn in Butter, and place into a 4-quart saucepan, along with the half and half, grated Parmesan, and Calabrian chiles.
2. Heated slowly over medium heat until warmed though, stirring often to keep from scorching, 6-8 minutes.
3. Once warmed through, stir in the basil chiffonade and keep warm.
4. Portion 6 oz into a warmed bowl or ramekin to serve and garnish with a whole Calabrian chili.

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