

## Gulliver's Cream Corn Casserole

- 2 10 oz pkg Corn -- Frozen
- 1 Cup Whipping Cream (I use 1/2 & 1/2 in place of cream and milk)
- 1 Cup Milk
- 1 teaspoon Salt
- 10 teaspoons Sugar
- 1 Pinch White pepper
- 2 Tablespoons Flour
- 2 Tablespoons Butter

Combine all ingredients except the last two. Bring to a boil. Simmer for 5 min. In separate pan, melt the butter and blend in the flour to make a paste. Add to corn mixture and simmer until it thickens. Remove from heat.

Variation: Put finished corn in a heat proof casserole dish, sprinkle with parmesan cheese and place under broiler until browned