Sweet Corn Recipes
Courtesy of Michele Hopkins, Hopkins Produce

Corn Pudding
Ingredients
- ½ cup (or 1 cup) butter, softened
- ½ cup sugar
- 2 large eggs
- 1 cup sour cream
- 1 package (8.5 ounces) cornbread muffin mix
- ½ cup milk
- 15-16 ounces fresh corn
- 14 ounces creamed corn (see recipe below)
- 1 teaspoon (or tablespoon) vanilla extract
- 1 teaspoon nutmeg

Directions
Preheat oven to 325°. In a large bowl, cream butter and sugar until fluffy (5-7 minutes). Add eggs one at a time, beat well. Beat in sour cream. Gradually add muffin mix alternating with milk. Add vanilla extract and nutmeg. Fold in corn and creamed corn. Pour into greased 3-quart baking dish or 13x9 baking pan. Bake uncovered until set and lightly browned—depending on the oven, 45 minutes to 1 hour.

Creamed Corn
Ingredients
- 10 ounces fresh corn
- 1 cup heavy cream
- 1 teaspoon salt
• 2 tablespoons sugar
• ¼ teaspoon ground pepper
• 2 tablespoons butter
• 1 cup milk
• 2 tablespoons flour

Directions
In a skillet, combine corn, cream, salt, sugar, pepper, and butter. Whisk together. Stir milk and flour into corn mixture. Cook over medium heat, stirring until it is thickened.

Potato Corn Ham Soup
Ingredients
• Chicken broth
• Milk
• Half and half
• Potatoes
• Diced ham
• Fresh corn
• Diced onions
• Thyme (fresh if possible)
• Ground pepper
• Butter
• Kosher, sea, or himalayan salt

Directions
Experiment with different quantities until you find your favorite way!