

Creamed Corn (Frozen)  
(20)

Cut off cob (35 ears) 16-18 cups.  
(see over)

Put in roaster - add 1 qt. butter (not oleo)  
+ 1 pt  $\frac{1}{2} + \frac{1}{2}$

Put in 325° oven, stir<sup>often</sup> til butter melts.  
Leave 1 hr. Set roaster in cold water to cool.  
Phq. Elaine Pokorny

Good (large well-filled) ears yield  
approx. 1 pint for every 2 ears.

Approx 2 4 ears (↑) for each  
recipe of cream style recipe