



## *Kitchen Cheat Sheet: Southern Creamed Corn*

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### *Tips and Time Savers*

- You can cut the fat by using all evaporated milk but it won't be as creamy.
- Add just half the honey and then add more if needed after the dish is finished. Since honey is a natural product the sweetness and strength can vary from one time to the next.
- Add more cream as needed to get the consistency you like.
- Frozen whole-kernel corn works better than canned corn.
- Using fresh corn will give the dish a sweet, crisp texture, but frozen corn works perfectly if you're in a pinch.
- Adjust the honey/sugar to your taste preference; some people like their creamed corn sweeter, while others prefer a more savory profile.
- If it's not quite creamy enough blend up a little more corn and stir it in.
- You can use frozen or fresh corn cut from the cob.
- You may need to add a bit more milk or cream when you warm up the leftovers.
- For an even richer flavor, try adding a splash of chicken broth or a tablespoon of cream cheese to the mixture as it simmers. This adds an extra layer of creaminess and depth to the dish.

### *Storage*

Store any leftovers creamed corn in an airtight container or covered with plastic wrap. It will stay good in the refrigerator for up to 3-4 days.

Reheat gently on the stovetop or in the microwave, adding a splash of cream if needed to maintain the creamy consistency.

**I don't recommend freezing homemade creamed corn because the texture can change.** If you must freeze it melt a tablespoon or two of cream cheese into it before freezing. This *\*may\** help it stay creamy during freezing.

### *Repurpose Leftovers*

- Corn Fritters: Mix the creamed corn with some flour, an egg, and a bit of baking powder. Fry spoonfuls of the mixture until golden brown.
- Cornbread: Stir the creamed corn into your favorite cornbread batter for a moist, flavorful twist. Or, use it in this [easy creamed corn cornbread recipe](#).
- Use it in this [chicken corn chowder recipe](#).

## *Variations*

- Cheesy. Stir in some shredded cheddar or parmesan for an extra layer of richness.
- Spicy. Add diced jalapeños, chiles, mashed chipotles, or a pinch of cayenne pepper for a spicy kick.
- Bacon. Mix in crumbled cooked bacon for a savory, smoky flavor. Or, substitute bacon grease for half the butter. Or both!
- Onions. Saute diced onions and add to the corn mixture.
- Sugar. Use sugar or brown sugar in place of honey.
- Savory. Add a pinch of cumin

## FAQs

### **Does creamed corn have milk in it?**

Yes. You can substitute non-dairy milk but it won't be as creamy.

### **How do I thicken creamed corn?**

Let it simmer a little longer so some of the liquid cooks off, or blend up a scoop of the corn and stir it back in for natural thickness. If you're in a hurry, a spoonful of flour or cornstarch mixed with cream will do the trick—but the slow simmer and/or blending gives the best flavor.

### **Can I use canned corn?**

You can, but it won't hit the same. Canned corn's softer and less sweet, so the texture won't be as luscious. If that's all you've got, just drain it well and cut back the cream a smidge so it doesn't go watery.

### **Why does mine turn out watery?**

Usually it's because the heat was too low or it didn't simmer long enough to thicken. You can fix it fast—just keep cooking a few more minutes or blend a little extra corn to naturally thicken it back up.

### **What's the difference between creamed corn and regular corn?**

Homemade cream style corn is made with regular corn that's been simmered in milk and then partially blended to create a creamy texture.

Is it okay to make this dish ahead of time?

Absolutely! You can make it a day in advance and simply reheat it before serving.

## *Nice to have*

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 Kitchen Favorite

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