

# Oz's Spicy Cream Corn

## Ingredients to serve 8

- 3 (10 ounce) packages frozen corn kernels, thawed
- 1-1/2 cup heavy cream
- 1-1/2 teaspoon salt
- 3 tablespoons granulated sugar
- 1/2 teaspoon freshly ground black pepper
- 3 tablespoons butter
- 1-1/2 cup whole milk
- 3 tablespoons all-purpose flour
- 1/2 cup freshly grated Parmesan cheese
- 1 cup bell pepper (1 red, 1 green just for color) chopped
- 1 can hot chili peppers 4oz
- 1/4 cup diced sweet onion
- 2 slices bacon sliced up small
- Cayenne pepper seasoning

## Directions

1. In a pot over medium heat, combine the cream, salt, sugar, pepper and butter. Whisk together the milk and flour, and stir into the mixture and then add corn and peppers. Sauté in pan or microwave the bacon and onion and add to the corn mixture. Cook stirring over medium heat until the mixture is thickened, and corn is cooked through and add cayenne seasoning to fit your spice level. Remove from heat, and stir in the Parmesan cheese until melted. Serve hot.