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| Vickie's Fried Corn |
| What can I say about this easy, go-to recipe?? I have been making this for years and everyone absolutely LOVES it! This is an example of taking a perfectly healthy food and making it somewhat unhealthy, but it sure tastes good. The butter and sugar give the corn a sticky sweet goodness that makes for a great side dish for any meal!  C:\Users\Owner\Pictures\Food\Fried Corn\IMG_1244.JPG   |  |  |  | | --- | --- | --- | | 2 | 16 oz | Canned Corn | | 1/2 | Stick | Butter | | ½ | Cup | Sugar | |
| Drain one can of corn and use the other can with all of the liquid. Add both cans to a skillet.  C:\Users\Owner\Pictures\Food\Fried Corn\IMG_1164.JPG C:\Users\Owner\Pictures\Food\Fried Corn\IMG_1167.JPG  Dot with butter pieces and sprinkle sugar on top. |
| C:\Users\Owner\Pictures\Food\Fried Corn\IMG_1168.JPG C:\Users\Owner\Pictures\Food\Fried Corn\IMG_1170.JPG  Simmer 30 minutes to develop that sticky goodness!.    Servings: 6 |