

# Grilled Creamed Corn

*This delicious dish is rich and creamy. The sweet flavor of the corn shines through as it caramelizes and becomes lightly charred on the grill. The slight smoky taste of the grilled corn nicely complements the salty flavor of the parmesan cheese. We lightened up this Giada De Laurentiis original recipe by substituting half and half for heavy cream and reduced fat milk for whole milk.*

**PREP:** 10 minutes

**COOK:** 25 minutes

**SERVES:** 4

6 ears corn, husks & silk removed  
3 tablespoons butter  
¼ teaspoon of kosher salt  
¼ teaspoon freshly ground black pepper  
1 tablespoon of flour

¾ cup half and half  
⅓ cup reduced fat milk  
¼ cup parmesan cheese, grated  
2 tablespoons fresh parsley, chopped

1. Heat gas grill on medium-high heat. Dip folded paper towels in a bowl of vegetable oil, then hold towels with tongs and grease the grill.
2. Grill the corn until tender and slightly charred. Turn every 4 minutes for about 16 minutes.
3. Once the corn is cool enough to handle, remove the kernels from the cob.
4. Add butter to a Dutch oven or medium skillet and heat on medium heat until melted.
5. Add the corn, then the salt and pepper. Cook until soft, about 4-5 minutes.
6. Add the flour to the corn, mix well and cook for 1 minute.
7. Reduce the heat to medium and add the half and half. Simmer until it thickens, 2-3 minutes.
8. Place half the mixture into a food processor and blend until smooth. Pour the pureed mixture back in the pot and add the milk, cheese and most of the parsley and mix well.
9. Cook over low heat until warmed through. Sprinkle the remaining parsley on top before serving.
10. You can make this dish ahead and heat through in the oven before serving.

