



*How the heck do I cook*

# CANNED CORN SKILLET

**Baxter**  
COMMUNITY CENTER

## CANNED SKILLET CORN

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 10 MIN

### INGREDIENTS

15 oz corn 1 can

1 tablespoon butter

1 garlic clove minced or pressed

1 teaspoon dried parsley or 2 teaspoons fresh parsley

1/2 teaspoon salt

1/4 teaspoon pepper

### DIRECTIONS

1. Drain off half of the liquid from the corn.
2. Pour the remaining liquid and corn in a small saucepan over medium heat.
3. Add butter, garlic, dried parsley, salt and pepper (if using fresh parsley, mix it at the end).
4. Simmer until the liquid is almost completely gone, about 5-7 minutes.
5. Taste and adjust seasonings (if you're using fresh parsley, add at this point).