



## Delicious Corn Cooked in Honey Butter!

### Description

Corn, honey, butter, and cream cheese are combined in this easy and fast side dish that only takes 15 minutes to make. Corn cooked in a skillet with honey and butter. Very delicious, with a smooth and sweet flavor.

Corn cooked in a skillet with butter and honey.

We live in the Midwest, where in the summer, we can buy lots of fresh corn from farmersâ?? stands along the road. There is a lot of tasty corn available.

This dish is great for weeknights or any night because itâ??s easy to make and everyone enjoys it!

### List of Ingredients

I use 2 tablespoons of butter in my recipes, and I prefer to use salted butter.

2 teaspoons of honey and one 16 oz. frozen corn in a bag

Two ounces of diced cream cheese

A small amount of salt, about a quarter of a teaspoon.

A small amount, about a quarter of a teaspoon of black pepper.

### How to Make Honey Butter Skillet Corn

In a pan, heat the honey and butter until melted on medium-high heat. Cook and stir occasionally for 5 to 8 minutes after the butter has melted, or until the corn is soft.

Add cream cheese, salt, and pepper. Put all the ingredients together and mix them with a whisk. Cook, stirring often, for about three to five minutes.

Serve immediately. Leftover food lasts a long time in the fridge when stored in a sealed container.

Even though the nutritional details are calculated for six portions of the side dish, you can actually serve eight portions if you are feeding young children.

Any type of frozen corn is fine, but my favorite is a mix of yellow and white corn. Check if it is the 16-ounce (1 pound) package of frozen corn.

**Category**

1. Grandma Recipes

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