Slow Cooker Creamed Corn



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

- 2 lbs. frozen corn
- 1 cup milk
- 1 teaspoon salt
- 2 teaspoons sugar
- 4 tablespoons butter (cubed)
- 8 oz. cream cheese cut into cubes
- 1/4 teaspoon pepper
- 6-8 bacon cooked and crumbled
- 1/4 cup thinly sliced chives (dried or fresh)

Directions:

1. Place the corn, sugar and salt into slow cooker; mix together.
2. Pour the milk into the slow cooker, then arrange the cubed butter and cream cheese on top of the corn.
3. Cover and cook on HIGH for 2-3 hours.
4. Remove the lid and stir the corn mixture until it comes together into a creamy sauce. Just keeping stirring until smooth.
5. Stir in the pepper.
6. Top the creamed corn with crumbled bacon and chives.
7. Ready to serve!