



Skillet Fried Sweet Corn

This Skillet Fried Sweet Corn is a recipe Ma made every time she came to visit. She would stay with us for up to two weeks at a time and she cooked the whole time she was there. Momma would help her, of course, but Ma preferred to be 'in charge' in the kitchen. We did our best not to get in the way. Oh, how I miss her.....

1 1/2 TBSP bacon drippings or butter
5 large ears of fresh or frozen corn
2 TBSP milk
1/2 tsp salt
2 tsp - 1 TBSP sugar (depends on your tastes)
pepper to taste

Using a knife, cut corn from cob. Then using the knife or a spoon, scrape the remaining corn from the cob..scraping in a downward motion.

Add the drippings/butter to the skillet over medium high heat.

When drippings/butter melts and begins to sizzle, add the corn to the skillet.

Turn heat to medium.

Cook for 15 - 20 minutes, stirring often.

Add the milk and stir.

Add the salt, sugar and pepper.

Stir until combined and heated.

Remove from heat and serve.

And that's it!

<http://grammasinthekitchen.blogspot.com/2013/04/skillet-fried-sweet-corn.html>

[Larry Kenneth Griggs](#) shared [Gramma's in the Kitchen's](#) [photo](#).