

Creamed Corn

2 bags (1 lb each) frozen whole kernel corn.

4 packages (3oz each) cream cheese, cut into cubes. Or. 2 package (8 oz each) cream cheese, cut one package half, cut into cubes.

1 cup milk

½ cup butter or margarine, melted

2 teaspoons sugar

1 teaspoon salt

¼ teaspoon pepper

- 1) spread corn over bottom of 3 to 4 quart slow cooker. Top with cream cheese cubes. In small bowl, stir together remaining ingredients: pour over corn and cream cheese.
- 2) Cover: cook on high heat setting 2 to 3 hours.
- 3) Stir well before serving. Corn will hold on low heat setting up to 2 hours: stir occasionally.

10 servings.

Mashed Potatoes bake

Oven 350 – saucepan and cookie sheet

4 russet large potatoes or 10 to 12 medium, peeled, cut into pieces

2/3 to 1 cup milk

4 or 5 tablespoon margarine (half stick or more) or butter.

1 teaspoon salt

¼ teaspoon pepper

- 1) In large saucepan, add to enough water. Tiny of salt. Heat to boiling. Potatoes into saucepan cooking for 20 minutes or until potatoes are tender. (cooking time will vary depending on size of potato pieces and type of potato used.) Drain and return to large bowl.

- 2) Mash potatoes until no lump remain. Add butter. Keep mash and add milk in small amounts, beating after each addition. (Amount of milk needed to make potatoes smooth and fluffy like cream depends on type of potatoes used.) make sure don't to over softly mash. Add cheese – beating.
- 3) Grease cookie sheet. Decorate or zip bag or frost cake bag or spoon dumping. Mash potatos on sheet and sparkler cheese topping. Baking about 15 min or until golden topping mash potatoes.

Tips

Serving 10 - 14.

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