

The bee's knees 🐝🍯



Ingredients

1 ear of corn
1/2 cup butter
1/2 cup cheddar cheese
1/2 cup parmesan cheese
1/2 cup sour cream
1/2 cup milk
1/2 cup cream
1/2 cup heavy cream
1/2 cup salt
1/2 cup pepper

Instructions

1. Preheat oven to 350°F.

Preparation

1. Cut the corn into 3-inch pieces.

Assembly

1. In a large bowl, combine the butter, cheddar, parmesan, sour cream, milk, cream, salt, and pepper.

Cooking

1. Place the corn in a large pot and cover with water.

Serving

1. Serve the corn on the cob with the cheese sauce.

Notes

1. This recipe serves 4 people.

Recipe

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Recipe

Quesadillas

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QUESADILLAS

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Socoillo Vado, Arambol 403524,
India

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