

# **oceanaire creamed corn recipe**

**Oceanaire Creamed Corn Recipe** is a dish that has captivated the taste buds of many with its rich, creamy texture and sweet corn flavor. This delectable side dish, often served in upscale restaurants, particularly at The Oceanaire Seafood Room, showcases the natural sweetness of corn while enveloping it in a velvety sauce. In this article, we will explore the origins of creamed corn, the essential ingredients needed for the Oceanaire-style recipe, step-by-step instructions for preparation, variations you can try, and some tips for serving and storing your creation.

## **Understanding Creamed Corn**

Creamed corn is a beloved dish across the United States, especially in the South. Traditionally, it consists of corn kernels cooked with cream, butter, and other seasonings. The combination of fresh corn with a creamy base makes for a comforting and indulgent side dish.

## **Origins of Creamed Corn**

The origins of creamed corn can be traced back to Native American cuisine, where corn was a staple. With the arrival of European settlers, the dish evolved, incorporating dairy products brought by the colonizers. Over the years, variations of creamed corn have appeared in different regions, with each adding its unique twist to the classic recipe.

## **Ingredients for Oceanaire Creamed Corn**

To replicate the Oceanaire Creamed Corn experience at home, you will need a selection of high-quality ingredients. Here's what you will need:

- Fresh Corn: About 6-8 ears of corn, or you can use frozen corn if fresh is not available.
- Butter: 4 tablespoons of unsalted butter for richness.
- Heavy Cream: 1 cup of heavy cream to create that luscious texture.
- Milk: ½ cup of whole milk for a balanced creaminess.
- Sugar: 1 tablespoon of sugar to enhance the natural sweetness of the corn.
- Salt and Pepper: To taste, typically about ½ teaspoon of salt and a pinch of black pepper.
- Chives: Finely chopped, for garnish and a pop of color.

Optional ingredients to enhance flavor could include:

- Onion: 1 small onion, finely chopped.
- Garlic: 1-2 cloves, minced.
- Parmesan Cheese: ¼ cup, grated, for an added layer of flavor.

# Step-by-Step Instructions

Follow these steps to make the Oceanaire Creamed Corn:

## Step 1: Prepare the Corn

1. Shuck the Corn: Remove the husks and silk from the corn.
2. Cut the Kernels: Stand each ear of corn upright on a cutting board and slice down the sides to remove the kernels.
3. Reserve the Cobs: After cutting off the kernels, reserve the cobs for added flavor in the cooking process.

## Step 2: Sauté the Aromatics (Optional)

If you choose to include onion and garlic:

1. In a large skillet, melt 2 tablespoons of butter over medium heat.
2. Add the chopped onion and sauté until translucent, about 3-5 minutes.
3. Add minced garlic and sauté for an additional 1-2 minutes, taking care not to burn it.

## Step 3: Cook the Creamed Corn

1. Add the corn kernels (and reserved cobs if using) to the skillet with the sautéed onions and garlic.
2. Pour in the heavy cream and milk, stirring to combine.
3. Add the sugar, salt, and pepper, and mix well.
4. Bring the mixture to a gentle simmer, allowing it to cook for about 15-20 minutes, stirring occasionally. The corn should become tender, and the sauce should thicken slightly.
5. If you're adding Parmesan cheese, stir it in during the last few minutes of cooking until melted and integrated.

## Step 4: Finish and Serve

1. Remove the corn from the heat and discard the cobs if you used them.
2. Stir in the remaining 2 tablespoons of butter until melted and combined.
3. Taste and adjust seasoning with more salt or pepper if needed.
4. Serve warm, garnished with finely chopped chives.

## Variations to Try

While the classic Oceanaire Creamed Corn recipe is delightful as is, there are several variations you can try to personalize the dish:

- Spicy Creamed Corn: Add diced jalapeños or a pinch of cayenne pepper to give the dish a spicy kick.
- Herbed Creamed Corn: Incorporate fresh herbs like thyme or basil for an aromatic twist.
- Smoky Creamed Corn: Use smoked paprika or bacon bits for a smoky flavor that adds depth.
- Cheesy Creamed Corn: Experiment with different types of cheese, such as cheddar or feta, for unique flavor profiles.

## Serving Suggestions

Oceanaire Creamed Corn makes a fabulous side dish that pairs well with various main courses. Here are some serving suggestions:

- Seafood Dishes: Perfect alongside grilled shrimp, fish, or scallops.
- Grilled Meats: Complement juicy steaks or barbecued chicken.
- Vegetarian Meals: Serve it as part of a hearty vegetarian plate with roasted vegetables or a fresh salad.

## Storing and Reheating Creamed Corn

If you have leftovers, storing and reheating creamed corn properly can maintain its creamy texture:

- Storage: Place any leftover creamed corn in an airtight container and refrigerate. It should last for about 3-4 days.
- Reheating: To reheat, place the corn in a saucepan over low heat, adding a splash of milk or cream to loosen the consistency. Stir frequently until heated through.

## Conclusion

The Oceanaire Creamed Corn Recipe captures the essence of comfort food with its rich flavors and creamy texture. Whether you're preparing it for a family dinner or a special occasion, this dish is sure to impress your guests and leave them wanting more. By following the steps outlined above, you can create an indulgent side dish that is both simple and delicious. Don't forget to experiment with variations to make it your own, and enjoy the delightful taste of this classic American dish!

## **Frequently Asked Questions**

### **What are the main ingredients in Oceanaire's creamed corn recipe?**

The main ingredients typically include fresh corn, heavy cream, butter, sugar, salt, and pepper.

### **How can I make Oceanaire's creamed corn recipe healthier?**

You can use low-fat milk or a dairy alternative instead of heavy cream, and reduce the amount of butter and sugar.

### **Is it possible to make Oceanaire's creamed corn recipe vegan?**

Yes, you can substitute the cream with coconut cream or cashew cream and use a plant-based butter.

### **How long does it take to prepare Oceanaire's creamed corn?**

The preparation time is about 10 minutes, and cooking time is approximately 20 minutes.

### **Can I use frozen corn for Oceanaire's creamed corn recipe?**

Yes, you can use frozen corn, but fresh corn will give a better texture and flavor.

### **What dishes pair well with Oceanaire's creamed corn?**

It pairs well with grilled meats, seafood, or as a side to southern-style dishes.

### **Can I store leftover creamed corn, and how should I reheat it?**

Yes, you can store leftovers in the fridge for up to 3 days. Reheat gently on the stovetop or microwave, adding a splash of cream if needed.

### **What makes Oceanaire's creamed corn unique compared to other recipes?**

Oceanaire's version is known for its rich, creamy texture and the balance of sweetness from the corn and sugar.

## **Can I add other ingredients to Oceanaire's creamed corn recipe?**

Absolutely! Ingredients like jalapeños, cheese, or herbs can be added for extra flavor.

## **Where can I find Oceanaire's creamed corn recipe online?**

You can find the recipe on food blogs, cooking websites, or the official Oceanaire Seafood Room website.

## **Oceanaire Creamed Corn Recipe**

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