

Corn in Buttery Soy Sauce

コーンバター

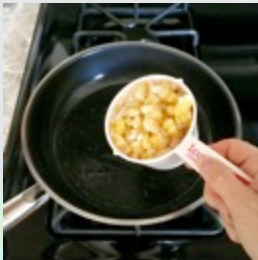
● Ingredients (Servings 2)

3 cups (20~24 oz.) Frozen Corn Kernels

1 Tbsp. plus 1 Tbsp. (to taste) Margarine or Butter

2 Tbsp. Soy Sauce

● Cook



In a pan, cook 1 Tbsp. of butter or margarine and 3 cups of frozen corn kernels stirring continually. To evaporate the water from the frozen corn, cook over medium-high heat for 8 minutes. (If you use fresh corn kernels, please reduce the heat to medium low)

- Season



Season with 2 Tbsp. of soy sauce and cook over medium-high heat for 5 minutes stirring continually.

Serve with 1 Tbsp. of butter or margarine to taste.

