

PUREED WHOLE KERNEL CORN (FRESH OR FROZEN)		PORTION SIZE: 1 - #8 Scoop (½ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Whole Kernel Corn, <u>cooked</u> and <u>drained</u> (reserve liquid)	½ cup	3 cups	1 ½ qt	3 qt	
Margarine, melted	1 tsp	2 Tbsp	¼ cup	½ cup	
Water or Reserved Vegetable Liquid, <u>hot</u>	2 ½ tsp	⅓ cup	⅔ cup	1 cup	
<b>RESOURCE® ThickenUp®</b>	2 tsp	¼ cup	½ cup	1 cup	

**HOW TO PREPARE:**

1. Puree cooked, drained corn with margarine and liquid in food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides with spatula as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #8 scoop (½ cup) per serving.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.