



GULLIVER'S

Our Famous Recipes

CREAMED CORN

Ingredients:

2 Pkgs. (20oz.) Frozen Kernel Corn
8 oz. (1/2 pt.) Whipping Cream
8 oz (1/2 pt.) Homogenized Milk
1 tsp. Salt
6 tsp. Sugar
Pinch White or Cayenne Pepper
2 tbsp. Melted Butter
2 tbsp. Flour

Method:

Combine all ingredients except last two in a pot and bring to boil.
Simmer 5 minutes. Blend butter with flour, add to the corn,
mix well and remove from heat.

Variation:

Put finished corn in heat proof casserole,
sprinkle with Parmesan cheese and place under a broiler
till evenly browned. Serves 8.



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SPINACH SOUFFLÉ

Ingredients:

1lb Frozen Spinach - defrosted
1 1/2 Cups Warm Milk
1/2 Cup Fine Chopped Bacon
1/2 Cup Chopped Onions
1 Garlic Clove Chopped Fine
1 tsp. Salt
1/4 tsp. Course Ground Pepper
1/3 Cup All Purpose Flour

Method:

Squeeze spinach as dry as possible and reserve.
Cook bacon slowly. Do not brown. Add chopped onions,
cook until translucent. Add garlic, salt, pepper and flour.

Stir continuously for about 2 minutes.

Add milk and whip until smooth.

Stir and cook for two more minutes.

Add spinach - cook for five more minutes.

Stir occasionally.

Cover top with melted butter
until ready to serve.