



Corn Chowder

Makes 4 servings

Ingredients:

6 large ears of corn, kernels cut from cobs, cobs reserved
4 cups water
4 Tbsp Kirkland Signature™ Butter
½ cup white onion, chopped
4 Tbsp all-purpose flour
3½ cups milk
1 cup heavy whipping cream
1 potato, peeled and cut into cubes
Salt and black pepper
2 Tbsp fresh chives, chopped

Instructions:

Cut off corn kernels and set aside. In a large soup pot, add corncobs to water. Cover and simmer over medium high for 30 minutes. Remove and discard the cobs. Pour the corn broth into a bowl and set aside.

In the same pot, melt butter over medium. Add onion, stirring occasionally, until translucent and softened, about 5 to 7 minutes. Stir in flour until lightly golden, about 2 minutes. Add 2 cups reserved corn broth, milk, cream, potatoes and cut corn kernels. Increase heat to medium high. Stir until flour is blended. Reduce heat to medium low. Simmer until potatoes are tender and the soup is thickened, about 15 minutes. Adjust consistency with remaining corn broth. Season with salt and pepper to taste. Top with chives.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Corn Salad

Makes 4 servings

Ingredients:

- 4 ears of corn, kernels cut from cob
- 1 avocado, diced
- 1 cup cherry tomatoes, halved
- 4 Tbsp scallions, thinly sliced
- 2 Tbsp Kirkland Signature™ Extra Virgin Olive Oil
- 1 Tbsp white balsamic vinegar
- 1 Tbsp lime juice
- ¼ tsp salt
- ¼ tsp black pepper

Instructions:

In a large bowl, combine corn, avocado, tomatoes, scallions, oil, vinegar, lime juice, salt, and pepper, or to taste. Toss well to combine. Let rest for 10 minutes before serving.

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Corn Pudding

Makes 8 to 10 servings

Ingredients:

1 stick (8 Tbsp) Kirkland Signature™ Butter, melted
¼ cup sugar
3 Tbsp all-purpose flour
2 tsp baking powder
2 tsp salt
6 eggs
2 cups heavy whipping cream
Kernels from 6 ears of corn, husked

Instructions:

Preheat oven to 350 F. Generously butter an 8 x 8-inch square baking dish. In a small bowl, whisk together sugar, flour, baking powder, and salt. In a large bowl, whisk together eggs, cream and melted butter. Gradually whisk the sugar mixture into the egg mixture, until smooth. Stir in corn. Pour mixture into the baking dish. Bake until the top is deep golden and the custard is set, 40 to 45 minutes. Let stand for 5 minutes before serving.

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Sweet Corn Elotes

Makes 4 servings

Ingredients:

4 Tbsp Kirkland Signature™ Unsalted Butter, softened
¼ tsp cayenne pepper
¼ tsp salt
2 Tbsp Kirkland Signature Extra Virgin Olive Oil
6 cups corn kernels, fresh
½ cup fresh lime juice
½ cup Kirkland Signature Shredded Parmigiano Reggiano Cheese
4 Tbsp cilantro, chopped

Instructions:

In a small bowl, combine butter, cayenne pepper and salt and set aside. In a large frying pan, heat oil over medium high. Add corn and cook for 3 minutes. Stir in butter mixture, lime juice, ⅓ cup cheese and cilantro until butter is melted. Transfer to a large bowl. Sprinkle with remaining cheese and serve hot.

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