

Vce Sakmorke
(Fried Corn)
Annie Hicks

Serving Size: 2 – 3 People

Ingredients:

salt to taste

black pepper to taste

½ - cup of water

2 – 3 tablespoons of grease

5 – 6 ears of corn

Preparation:

Clean the ears of yellow corn, remove husks, remove all the (hair like) silk off the corn. Wash the corn, slice all kernels from each ear of corn. Pour the corn into a heated skillet with a small amount of grease. Add salt, black pepper and ½ cup water. Cover, stir occasionally. Cook for 20 – 30 minutes or until kernels have softened. Some people prefer the corn a little burnt.