

## Honey Butter Skillet Corn: Sweet, Creamy & Irresistibly Easy Side Dish

simplicity combined with incredible flavor depth



**TIME**  
**2-3 min**

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### INGREDIENTS

2 tablespoons unsalted butter  
4 cups corn kernels (fresh or frozen, thawed)  
2 tablespoons honey  
1/4 cup heavy cream (optional, for extra creaminess)  
1/4 teaspoon salt (or to taste)  
Pinch of black pepper (or to taste)  
Fresh chives or parsley, chopped, for garnish (optional)

#### Swaps and Notes:

**Corn Kernels:** Fresh corn cut directly from the cob is ideal for peak flavor and sweetness, especially in season. However, high-quality frozen corn (thawed and drained well) works beautifully for convenience any time of year. Canned corn can be used in a pinch, but drain it thoroughly.

**Butter:** Unsalted butter allows you to control the salt content. If using salted butter, reduce or omit the added salt.

**Honey:** Any type of honey will work. Maple syrup can be a substitute for a different flavor profile, but honey offers a unique floral sweetness.

**Heavy Cream (Optional):** This ingredient takes the corn from delicious to absolutely divine, adding a wonderful richness and creaminess. If you prefer a lighter dish, you can omit it, but I highly recommend including it for that ultimate comfort food experience. Milk or half-and-half won't

provide the same richness.

**Seasoning:** Salt and pepper are essential. A tiny pinch of smoked paprika or a dash of garlic powder can add another layer of savory flavor if desired.

**Spice:** For a touch of heat, a tiny pinch of cayenne pepper can be added.

**Instructions:**

**Melt Butter:** In a large skillet (cast iron or a heavy-bottomed non-stick skillet works best), melt 2 tablespoons of unsalted butter over medium heat. Swirl the butter to coat the bottom of the pan.

**Add Corn:** Add the 4 cups of corn kernels to the melted butter. If using fresh corn, you might want to cook it for an extra 2-3 minutes to get a slight char on some kernels. If using thawed frozen corn, cook for about 5-7 minutes, stirring occasionally, until the corn is heated through and slightly tender.

**Add Honey & Cream:** Stir in the 2 tablespoons of honey and the 1/4 cup heavy cream (if using) into the skillet with the corn. Continue to cook for another 2-3 minutes, stirring constantly, allowing the sauce to gently simmer and coat the corn.

**Season:** Season the corn with 1/4 teaspoon salt and a pinch of black pepper, or to taste. Stir well to combine.

**Serve & Garnish:** Remove the skillet from the heat. Spoon the Honey Butter Skillet Corn into a serving dish. If desired, garnish with freshly chopped chives or parsley for a touch of freshness and color.

**Tips for Success:**

**Fresh Corn for Best Flavor:** While frozen works, fresh corn on the cob (in season) will give you the most vibrant sweetness and crunch.

**Don't Overcook:** Corn cooks quickly. You want it tender-crisp, not mushy.

**Medium Heat is Key:** This allows the butter to melt and the corn to cook without burning, and for the sauce to thicken gently.

**Taste and Adjust:** Always taste before serving! You might want a little more salt, pepper, or even a tiny bit more honey depending on the sweetness of your corn.

**Serve Immediately:** This dish is best enjoyed warm and fresh from the skillet.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For another fantastic one-pan meal, check out [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#).

If you're looking for an easy weeknight shortcut, try [This Dorito Casserole Is My Favorite Weeknight](#)

Dinner Shortcut.

And for a comforting classic that comes together quickly, dive into This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast.

Final Thoughts:

## DIRECTIONS

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- 5.** Serve & : Garnish: Remove the skillet from the heat. Spoon the Honey Butter Skillet Corn into a serving dish. If desired, garnish with freshly chopped chives or parsley for a touch of freshness and color.
- 6.** Serve warm and enjoy this incredibly flavorful side dish!
- 7.** Tips for Success: Fresh Corn for Best Flavor: While frozen works, fresh corn on the cob (in season) will give you the most vibrant sweetness and crunch.
- 8.** Don't : Overcook: Corn cooks quickly. You want it tender-crisp, not mushy.
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sauce to thicken gently.

10. Taste and : Adjust: Always taste before serving! You might want a little more salt, pepper, or even a tiny bit more honey depending on the sweetness of your corn.
11. Serve : Immediately: This dish is best enjoyed warm and fresh from the skillet.
12. Serving Suggestions and Pairings: Honey Butter Skillet Corn is an incredibly versatile side dish that pairs wonderfully with a wide variety of main courses. It's fantastic with grilled meats like chicken, pork chops, or steak. It's also a superb addition to holiday meals, barbecues, or any family dinner. For other comforting and easy-to-make dishes, you might also enjoy my [This Tomato Skillet With Okra And Sausage Is My Favorite Quick Dinner Packed With Southern Flavor](#) or a hearty bowl of [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#).
13. Storage and Leftover Tips: Leftover Honey Butter Skillet Corn can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a skillet over medium-low heat or in the microwave until heated through. You might want to add a tiny splash of milk or water if it seems a bit dry upon reheating.
14. More Recipes You Will Love: If you appreciate easy, flavorful, and comforting dishes, here are some other Chefmaniac favorites:
15. For another fantastic one-pan meal, check out : [This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit](#).
16. If you're looking for an easy weeknight shortcut, try [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).
17. And for a comforting classic that comes together quickly, dive into [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
18. Final Thoughts: This Honey Butter Skillet Corn is a simple yet incredibly effective way to turn a humble vegetable into a star. The sweet and savory balance, combined with the creamy richness, makes it an irresistible side dish that will quickly become a family favorite. Give it a try, and taste the delightful difference!
19. What are your favorite ways to enjoy fresh summer corn? Share your ideas in the comments below, and don't forget to follow [Chefmaniac.com](#) for more delicious recipes!

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## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/honey-butter-skillet-corn-sweet-creamy-irresistibly-easy-side-dish/>