Sweet and Creamy Corn

- 1 tablespoon butter or margarine
- 1/4 cup chopped onion
- 2 (9-oz.) pkg. Green Giant Harvest Fresh Niblets Frozen Corn (no sauce), thawed, drained
- 1/2 cup half-and-half
- 2 teaspoons sugar

Melt butter in large skillet over medium heat. Add onion; cook 2 to 3 minutes or until tender, stirring occasionally. Stir in corn, half-and-half, and sugar. Bring to a boil; reduce heat and simmer 10 minutes or until cream is nearly absorbed. Salt and pepper to taste.

5 servings