

### *Dilly Corn*

1 cup water  
1 t beef bouillon granules  
2 ¼ cups frozen corn  
3 t dill weed  
1 t garlic powder

In a small saucepan, bring water and bouillon to a boil. Stir in the corn, dill and garlic powder. Return to a boil. Reduce heat; cover and simmer for 3–4 minutes or until corn is tender. Drain.

Yield: 3 servings