

Maque Choux – Creole Corn side dish!

Chef Jenn Magrey

Ledyard Farmers Market

2 tablespoons vegetable oil – I like grapeseed oil

6 ears corn, husked and cleaned of silk then remove kernels from cob– **LoPresti Farm**

1 bunch green onions- small chop- **Hidden Brook Farm**

1 cup green bell pepper, chopped - **LoPresti Farm**

6 cloves Hot pickled garlic – smashed and chopped – **Sweet Country Roads**

1 teaspoons minced jalapeño - **LoPresti Farm**

1 large fresh tomato, chopped - **Hidden Brook Farm**

1/4 cup light cream (any dairy or non-dairy milk works fine too!)

¼ cup cornmeal

1 teaspoon chili powder

1 teaspoon cumin

3 tablespoons butter

Salt and pepper to taste

In a large sauté pan, heat the oil over medium heat. Add the corn, peppers, green onion, pickled garlic, and jalapeño and cook until the peppers are soft. About 10 minutes. Stirring often.

Reduce the heat to low and add the tomato, cream, cornmeal, chili powder, cumin, and butter. Stir well to combine. Try it and add salt and pepper to taste.

Is great as a side dish to BBQ meals, any grilled meat, or even add to a Shepard's pie for an interesting corn layer!