

## **BA'CORN** submitted by James Menard

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| 8oz bacon, chopped                           | 32oz frozen sweet corn, thawed and drained |
| 4 cloves garlic, minced                      | 1 bunch green onions, sliced               |
| 2 jalapeno peppers, diced                    | Salt, cayenne and black pepper to taste    |
| 1 cup heavy cream                            | 2oz shredded Mozzarella cheese             |
| 4oz shredded Monterey Jack cheese or Cheddar |  |

Cook bacon in 10 inch cast iron skillet until almost crispy and fat is rendered (stir often). Add 1/2 of the corn to the bacon and cook (stir often) on pretty high heat until corn begins to turn golden brown (pan fry it). Add garlic, onions and peppers. Cook til softened. Drain some of the oil (soak up with paper towels). Add seasoning. Stir in cream. Bring to boil. Add remaining corn and heat thoroughly. Remove from heat and stir in 2/3 of the cheese. Sprinkle remaining cheese over top and broil until heated through and top is brown or bake at 475°. Serve immediately. Can make in advance and add cheese to top just before serving.

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**Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



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