

# **CORN - A - COPIA** submitted by James Menard

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1/2 lb bacon, cut into 1" pieces  
1 whole chicken breast, chunked  
1 c. onions, chopped  
1/2 c. bell pepper, chopped  
2 cloves garlic, minced  
1 can (8 oz.) tomato sauce  
1 can green peas, drained

1/2 lb smoked sausage, large diced  
1 can cut okra, drained (\*opt)  
1/2 c. celery, chopped  
1/4 c. green onion tops, chopped (\*opt)  
1 can Rotel tomatoes  
3 cans **shoe peg corn**, drained  
1 1/2 cup chicken broth

Fry bacon over medium heat until slightly crispy. Remove bacon from drippings and brown sausage and breast. Set aside with bacon. (\*Add drained okra and fry in drippings until brown and not slimy.) Add onions, celery, peppers, \*onion tops and garlic to drippings, cook until wilted. Add tomatoes and sauce, cook for about 10 min. to thicken. Add corn, peas, meats and 1/2 c. broth. Stir well and reduce heat to simmer. Cover tightly, cook for 30 min., stir occasionally, add broth as necessary. Taste and add seasoning to your liking.

NOTES: This dish can be doubled, served as a side or served over rice as a main meal. To serve over rice, add broth to your liking for gravy.

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**Meeting, Greeting, Cooking & Eating**  
Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



337-893-2470 or 337-501-1535  
meauxdp@yahoo.com

