

## **Maque Choux**

1/2 stick butter

16 oz. frozen corn

1 can Rotel tomatoes

1/2 onion, diced

1/2 red bell pepper, diced

2 ribs celery, diced

1/2 T. minced garlic

2 T. sugar

1 tsp. Tabasco sauce

1 tsp. salt

2 C. heavy cream

Over medium heat in a heavy 4 quart sauce pan, melt butter. Add the corn and cook for 5 minutes. Slowly add the Rotel, onions, celery, and bell peppers. Turn heat up to medium-high, and cook for 5 minutes. Add the garlic, sugar, salt and Tabasco sauce. Continue cooking, stirring often, until onions are translucent. Lower heat back to medium, and stir in the cream. Cook a little longer approximately 10 to 15 minutes, to thicken. If it seems soupy, stir together 1 T. cornstarch and a 1/4 C. cold water. Stir this into the corn and stir to thicken. Remove from heat, sprinkle with parsley, if desired, and let set a few minutes before serving. Please be careful with the hot sauce. This traditional Cajun dish can go from mild to five-alarm quite easily.

Directions:

In a medium heat in a heavy 4 quart sauce pan, melt butter. Add the corn and cook for 5 minutes. Slowly add the jalapenos tomatoes, onions and bell peppers. Turn heat up a little more and stir well. Add the garlic, seasonings, sugar, salt and Tabasco sauce. When corn seems to be cooked (approximately 25 minutes), add the heavy cream. Cook a little longer approximately 10 to 15 minutes, parsley and let set a few minutes before serving.