

# MAQUE CHOUX

This humble southern dish elevates fresh corn with traditional Cajun flavors. Often served as a side dish, Maque Choux (pronounced mock shoe) is terrific as an easy weeknight meal when served over rice.

*by Corporate Chef Kurt Kwaitkowski*

**Featured Food:** Corn

**Yield:** Makes 4 servings

## Ingredients

4 ears fresh sweet corn, husks and silk removed	8 oz. Andouille sausage, cooked, drained, and diced
2 T. olive oil	1 medium tomato, diced
1 c. diced onions	1 T. chopped fresh thyme
2 jalapeño peppers, seeded and diced	2 T. butter
2 cloves garlic, minced	Salt and pepper
2 c. vegetable stock	

## Preparation

Using a sharp knife and cutting board, cut corn kernels from the cobs. Reserve the cobs. Set corn aside.

Warm olive oil in large sauté pan over medium heat. Add onions and jalapeño peppers; sauté for about 5 minutes. Add garlic; sauté for another minute. Add corn kernels, cobs, vegetable stock, and Andouille sausage. Simmer for 20-30 minutes on low heat.

Remove from heat. Use tongs to remove the cobs from the pan. When cool enough to handle, scrape the cobs with the back of a chef's knife collecting the corn milk into a bowl. Add the corn milk, fresh thyme, tomatoes, and butter to the pan. Season with salt and pepper to taste.