

WILD IN THE KITCHEN

Summer corn chowder hits spot

By Jerry Marlowe

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Dear kind readers. With the plethora of available fresh corn at our local markets as well as at the wonderful Farmers Market now open weekly lets support their hard work.

I just had to think about some delightful old corn chowder formula to share with you.

Oh I am sure you all must have some traditional recipes you enjoy this time of year. So I don't mean to interfere with your family favorites. However wife Willi and myself simply must ask you to please give the following some culinary consideration.

And away we go!



Marlowe

Corn Maque Choux

(A Louisiana staple which is like succotash.) It is a real favorite of ours this time of year.)

That is pronounced "mock shoe" by the way. It is like succotash and is a Cajun take on a Native American dish. This recipe makes 4 servings.

Here is what you will need.

- 2 tbs (1/4 stick) butter**
- 1 cup finely chopped onion**
- 1/2 cup chopped red bell pepper**
- 2 cups fresh corn kernels (cut from 3 medium ears of corn)**
- 3/4 cup coconut milk (problem with dairy) or you can use heavy whipping cream**
- 2 tsp chopped fresh thyme, 1/2 tsp or more of hot pepper sauce**
- 1 or 2 green onions finely chopped**
- 2 tbs chopped fresh Italian parsley or I like cilantro**
- 1 tbs of chopped fresh basil plus some coarse kosher salt**

Okay here we go with the preparation:

Melt the butter in a large skillet over medium high heat. Add the onion and saute until translucent, about 5 minutes. Add the bell pepper, saute until it begins to soften, around 3 minutes.

Now add corn and saute 2 more minutes. Add cream or coconut milk, thyme and 1/2 tsp hot pepper sauce like Franks. Now simmer until sauce thickens, about 5 minutes. Now mix in green onion, cilantro and basil.

Season to taste with coarse salt, pepper and more hot pepper sauce if desired. I did serve it with grilled fresh salmon but you may prefer any other good fish you prefer.

So, please give it a try. We did enjoy a nice Sauvignon Blanc with it but your favorite chardonnay would also be nice. Hold on everyone I think I just heard the incomparable Julia Child saying in her best French accent.

BON APPETITE.