

Corn Maque Choux

Revised 12-01-24

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*Relation to Andy and/or Flora Lehr

Ingredients

Ears of Fresh Corn	10 ears
Cooking oil or bacon drippings	1 Cup
White or Purple Onions	2 Cups
Red Bell Pepper	1 Cup
Very Ripe Tomatoes	2 large
Salt and Pepper to taste	
Sugar	1 Tsp
Tabasco Sauce	

Directions

1. Cut the kernels off the 10 ears cob
2. Using a spoon, scrape the cob to get the corn liquor, retain the liquor
3. In a cast iron pot with a lid, heat the oil to medium high
4. Add the corn to pot
5. Chop the 2 cups of onions into ½ inch squares, add to pot
6. Remove the pulp and seeds from the one cup of pepper, cut into ½ inch squares, add to pot
7. Dice the 2 large tomatoes and add to pot
8. Stir constantly until the onions begin to wilt
9. Add the corn liquor
10. Reduce to lowest heat
11. Add the 1 tsp of sugar, salt and pepper to taste
12. Cover and cook for 1 to 1 ½ hours stirring often

Want a different twist? Add a couple of pounds of medium shrimp. Or, a half pound of fresh button mushrooms. Some quartered artichoke bottoms (not the marinade type) really moves this dish to another plateau.