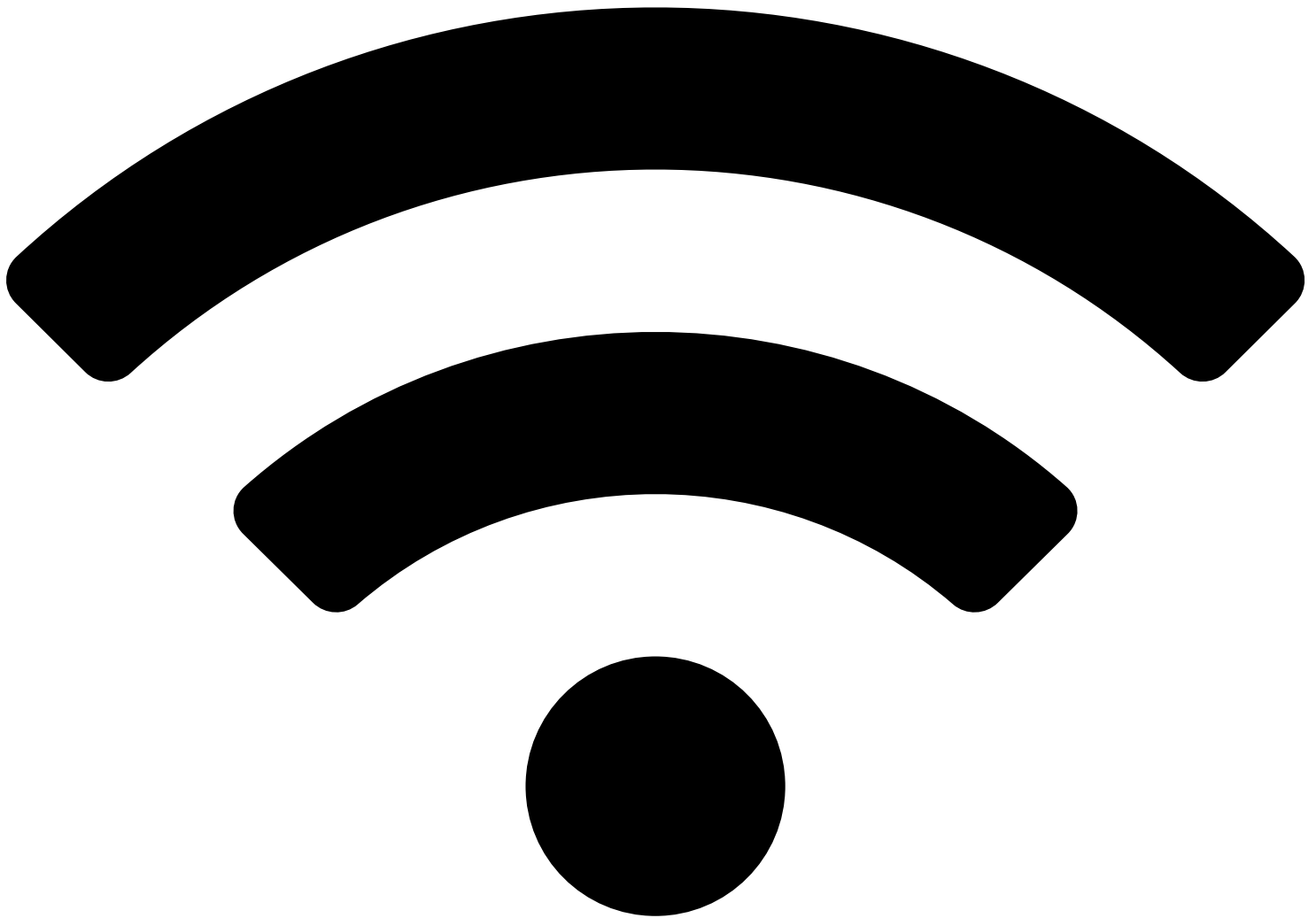


CORN MAQUE CHOUX

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Easy to follow, step-by-step, recipe on how to make Corn Maque Choux.



Creole Corn Maque Choux, easier to make than it is to pronounce. Smile.

First of all, it's pronounced Corn-Mock-Shu. It's a traditional dish of southern Louisiana.

Secondly, my mother never cooked this. Unlike most of the other recipes here on Taste of Southern, it wasn't something she prepared for us. I'm sure she never knew anything about it. Of course, I didn't either until a few weeks ago.

My thanks to Kathleen Mc., a subscriber to our Newsletter, for sharing this recipe taken from the "Something To Talk About Cookbook" produced by the Junior League of Lafayette, Louisiana.

Kathleen says Corn Maque Choux is a very popular side dish in south Louisiana where the folks don't eat a lot of vegetables. Mostly meat and rice she says. Gator meat anyone? Smile.

Kathleen likes to add sliced okra with the dish and says you can make it with the canned corn as we've done here, or with fresh corn if it's available.

I was also given the invitation to meet Kathleen and her family if I ever find myself down in Louisiana. Thank you for that Kathleen. I'd love to do that one day if possible.

This dish turned out really well in my opinion. It was easy to prep and easy to cook.

I can see where you could add some sausage perhaps, and turn it into a main course meal in itself rather than just as a side dish. It was sweet from the corn, with a little Cajun kick from the chiles in the can of tomatoes.

So, ready to give it a try. Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Corn Maque Choux Recipe – You'll need these ingredients.

We're using canned corn here, but frozen corn could be used and fresh corn would be even better. Just make sure you use an equal amount as called for in the recipe.

Cut the three slices of bacon into about one inch sections.

Dice the onions.

Cut or dice the bell peppers.

Green bell peppers will help add some color to the finished dish. I only had a small red bell pepper and a small yellow one so that's what I used.

Finely chop the clove of garlic. I used two small cloves here.

Place the bacon in a skillet and fry it until it's crispy. Drain off the bacon grease, leaving just a small amount of the fat in the pan.

Add the onion, bell pepper and the garlic to the skillet.

Stir and cook until the onions are tender.

Add the can of tomatoes. Let these cook for about 2 minutes.

Drain THREE of the cans of corn to remove the liquid. Discard the liquid.

For the record: After struggling with my \$8.00 manual can opener trying to open these five cans, I decided it was time for a new one. I thought I was paying a lot when I bought the 8.00 one, but I've gone all out and ordered an OXO Smooth Edge Can Opener. Still manual and just over \$20.00. Smile.

The fourth can of corn needs to go into a blender.

I knew this was going to be messy, but I was pretty determined not to mess up the blender and have to wash it. Smile. Just call me lazy.

I used my stick blender instead, and slowly inserted it into the can of corn. As you can see, it ran over a bit, but... it worked. Blend until creamy.

Add the can of corn from the blender into the skillet.

Next, add the three cans of corn that have been drained.

I'm using my 10 inch skillet and as you can see, it's almost full.

Add the two Tablespoons of butter.

Stir everything together and let this mixture cook uncovered until it thickens.

I let this cook for about 30 minutes, stirring it often during that time.

Enjoy!

Serve it straight from the skillet while it's warm.