



FROM THE KITCHENS AT  
HOUMAS HOUSE

# CORN MAQUE CHOUX

## Ingredients

- 8 ears fresh corn
- 1/4 cup Andouille, finely diced
- 1/2 cup bacon drippings
- 1 cup onion, chopped
- 1/2 cup celery, chopped
- 1/2 cup green bell pepper, chopped
- 1/2 cup red bell pepper, chopped
- 1/4 cup garlic, diced
- 2 cups tomatoes, coarsely chopped
- 2 tbsps tomato sauce
- 1 cup green onions, sliced
- salt and black pepper to taste

*Note: Serves 6*

## Directions

Select tender, well-developed ears of corn and remove shucks and silk. Using a sharp knife, cut lengthwise through the kernels to remove them from the cob. Scrape each cob using the blade of the knife to remove all milk and additional pulp from the corn. In cast iron Dutch oven, melt bacon drippings over medium-high heat. Sauté corn, onions, celery, bell peppers, garlic and andouille approximately 15-20 minutes or until vegetables are wilted and corn begins to tenderize. Add tomatoes, and tomato sauce. Continue cooking until juice from the tomatoes rendered into the dish, approximately 15-20 minutes. Add green onions and season to taste using salt and pepper. Continue to cook an additional 15 minutes.