

# Maque Choux

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Recipe source: [The Gumbo Pages](#)



## INGREDIENTS:

- 1 dozen ears fresh sweet corn

*NOTE: If you're making this when fresh corn is out of season, as I was, you can substitute frozen corn. The typical measure is  $\frac{3}{4}$  cup of kernels per ear of corn, so for this recipe you would need about 9 cups of corn.*

- 8 tablespoons (1 stick) unsalted butter
- 1-1/2 cups onions, finely chopped
- 1 large green bell pepper, finely chopped
- 1 large red bell pepper, finely chopped
- 3 ribs celery, finely chopped
- 3 large ripe tomatoes, peeled, seeded and roughly chopped
- 2 teaspoons salt
- 1 teaspoon cayenne pepper
- 2 teaspoons freshly ground black pepper
- 4 tablespoons sugar
- 1 cup evaporated milk

## DIRECTIONS:

- Shuck the corn and remove all of the corn silk. Hold each cob over a bowl and cut the kernels away in layers (don't cut whole kernels), then scrape the knife along the cob to get all of the "milk" out of it.

*NOTE: If you're using frozen corn not off the cob just thaw it in advance and add a splash of milk to the bowl.*

- Melt the butter in a large saucepan or pot over medium-high heat.
- Add the onions, bell peppers, celery and tomatoes and sauté until the onions are transparent, about 10 minutes.
- Stir in the salt, black pepper and cayenne pepper, then add the corn and milk from the cobs, the sugar and evaporated milk and stir well.
- Reduce heat to medium and cook until the corn is tender, about 10-15 more minutes. Adjust seasonings to taste.

Serves 8-10.