

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile Cheese Cream Corn

Adapted from HEB Cooking Connection

Paula Jo likes cream corn. She even likes the canned stuff, dreadful as that is. But she'll turn down a T-bone steak to eat this version! Well, maybe not quite...

*2 jalapeño peppers
2 Tbsp butter
½ yellow onion, chopped
1½ cup fresh corn kernels
8 cherry tomatoes, quartered
½ to ¾ cup cream
4 oz (1 cup) queso Asadero, shredded
salt and pepper*

Remove seeds and stems from peppers; mince. Melt butter in a large skillet over medium heat. Sauté peppers and onion for 3-4 minutes, then add corn. Sauté for another 3 minutes. Stir in tomatoes, ½ cup cream and the cheese; add more cream if you desire a thinner consistency. Cook mixture while continuously stirring. Remove from heat as soon as the cheese melts. Season and serve.

This makes a fine side dish for sirloin steak. Add a nice Shiraz and a salad and you've got a complete meal! As long as you finish with Blue Bell, of course...

Yield: Four servings
Preparation time: 10 minutes
Cooking time: 10 minutes

