



FARMSTAND SPICY CREAMED CORN

Using a corn salsa gives a different twist to the creamed corn we normally eat. Use this as a side dish or as a topping over chicken or pasta.

3 tablespoons Alcam Creamery Butter *
1 tablespoon minced shallot
1 container Mecca Corn Salsa *
1 tablespoon flour
½ cup vegetable broth
1/2 cup Blue Marble Half & Half or Blue Marble Cream *
Salt and pepper to taste

In a medium saucepan, melt the butter on medium heat. Add the minced shallot and sauté until soft, about 1-2 minutes. Add the corn salsa and flour and cook for about 2 minutes. Add the vegetable broth and simmer on low for 5 minutes. Pour in the cream and stir gently, let simmer for 1 – 2 minutes. Add salt and pepper to taste.

From the files of JoAnn Relf

*Items available at the Chicago Downtown Farmstand

