

W.B SUMMER

MAQUE CHOUX OR SCALLOPED CORN, A NEW OLEANS DISH  
SERVES 6-8

2 Tbsp unsalted butter  
1 cup diced onion  
¾ cup diced red pepper  
4 cups frozen corn kernels  
¼ cup dry sherry  
2 eggs, beaten  
1-cup milk (2% will do fine)  
1 tsp sugar  
1 tsp hot sauce  
½ tsp dried thyme  
1 cup crushed Ritz crackers  
½ cup sliced scallions (green onions will do)  
Kosher salt and fresh ground pepper to taste

Preheat oven to 350. Coat a 1-½ qt baking dish with nonstick spray

Melt butter in a large sauté pan over medium heat, Add onion and Bell pepper cooking until soft, around 5 min, stir in onion and cook about 5 min more. Deglaze the pan with sherry and cook until it evaporated. Transfer to a large bowl.

Whisk together eggs, milk, sugar hot sauce & thyme. Stir into corn, and then add cracker crumbs, scallions or green onions salt and pepper.

Pour mixed ingredients into the baking dish and bake until brown around the edges, about 35-40 minutes

From Cuisine at Home issue #78

### Turkey frying

1 qt white wine  
3 bottles of garlic juice  
3 bottles of onion juice  
Worcestershire sauce to color  
2 T hot sauce  
1 t tony chachereres seasoned salt  
Mix and inject into bird, fry at 325 for 4.5 min per pound