

Bob
Scarlett

BLACKENED SWEET CORN CHAAT

(makai ki chaat)

This is just the sort of thing I love to eat when I'm at a low ebb mid-afternoon, as its lip-smacking flavors jolt the senses, seduce the taste buds, and make you want to punch your fist in the air for being alive. The key here is getting the right levels of chile, lemon, and salt—I like mine on the upper edge of what's acceptable. Start slow and keep on adding, tasting and adjusting each ingredient until it's perfect for you. This is good by itself, but you can also serve it with hot chapatis (see page 288).

Serves 4

4 ears of corn, or 2 x 12-ounce
cans of sweet corn, drained
2 teaspoons cumin
seeds, crushed
2 tablespoons unsalted butter
 $\frac{3}{4}$ teaspoon ground
black pepper
 $\frac{1}{2}$ teaspoon ground red chile
(plus extra to serve)
just over $\frac{1}{2}$ teaspoon salt
 $2\frac{1}{2}$ tablespoons fresh
lemon juice
 $\frac{1}{2}$ a red onion, finely diced
 $\frac{1}{2}$ cup cilantro, finely chopped
a handful of sev
(chickpea noodles)
1 lemon, quartered, to serve

If you're using fresh corn, pull off the husks and any loose silky threads. Bring a pan of water to a boil and carefully lower in the corn. Boil for around 8 minutes, until tender. Drain, then wash under cold water. To slice off the kernels, make sure the ear sits flat (slice off the stem on the bottom if not) and place in a shallow dish. Hold the pointy end firmly with one hand and, with the other, slice close to the core, letting the blade move down the ear of corn.

Set a large frying pan over medium heat and, when hot, put the cumin into it. Stir-fry for a minute, until you can smell it, then add the butter and let it melt. Turn the heat up and, when the pan starts to smoke, add the corn. Cook for 6 to 8 minutes—don't stir too frequently, so it has a chance to blacken and caramelize, but watch out as the odd kernel may pop. When the corn has a good amount of color, add the black pepper, ground red chile, salt, and lemon juice and let it sizzle off.

Divide the corn between four plates and scatter over the red onion, cilantro, and sev. Sprinkle a little ground red chile over the top and place a wedge of lemon on the side.

CORNY ENCHILADAS

9/2023

L. Hoffman

12-15 corn tortillas - preheated *

2 c. corn

1 medium onion, dice medium

15 oz. can black beans - drained, rinsed

8 oz. cooked chicken, shred finely

1/4 c. flour (can be gluten free)

1/4 c. butter or olive oil

2 1/2 - 3 c. milk

Add flour to butter.
Cook 1-2 minutes, slowly
whisk in milk for a
thin white sauce.

12-16 oz. Monterey Jack cheese, shredded

16 oz. Salsa Verde (or red salsa or enchilada sauce)

Saute onion until golden. Add corn, black beans, and chicken. Stir to mix well. Add a few tablespoons of white sauce to lightly coat ingredients.

Lay out tortillas. Evenly top with filling.

Roll lightly. Put a thin layer of white sauce on the bottom of roasting pan. Top with rolled, filled tortillas.

Drizzled tortillas with white sauce, then salsa verde. Top with cheese.

Heat covered 400° for 15-20 minutes.

Uncover and heat 10 minutes more.

Optional - Add some of the cheese to the white sauce for a creamier taste if desired.

Tortillas can be layered lasagna style for fast prep.

* Preheat tortillas in skillet heating each side til light brown spots start. Keep warm in folded towel. Should still be soft and pliable. This helps rolling.

Marty and Dick
Oakley

Taken from the Phaltzgraff
Collector's Cookbook circa 1990

TWO-CORN CASSEROLE

$\frac{3}{4}$ cup chopped green pepper	3 eggs, well beaten
$\frac{1}{3}$ cup chopped onion	1 (8½-ounce) package corn muffin mix
$\frac{1}{2}$ cup margarine or butter	1 (8-ounce) package shredded Cheddar cheese
1 (17-ounce) can cream style corn	$\frac{1}{2}$ c sour cream
1 (17-ounce) can whole kernel corn	

Sauté green pepper and onion in butter until crisp-tender. Combine corn, eggs and corn muffin mix; mix well. Stir in vegetables and mix thoroughly. Add 1 cup cheese. Spread corn mixture in greased 2-quart casserole; sprinkle with remaining cheese. Bake at 350° for 55 to 65 minutes or until firm; let stand 5 minutes before serving.

Yield: 8 to 10 servings

Lana Jones
Grand Prairie, Texas

Lauren + Becky Kuhr

MEXICAN STREET CORN SALAD

prep time: **5 MINUTES** cook time: **10 MINUTES**

total time: **15 MINUTES**

YIELD: 6 SERVINGS

Your favorite roasted Mexican street corn (Elote) is cut off the cob (to make Esquites) and is served with a spoon, for a delicious summer side dish!



INGREDIENTS

- 2 Tbsp unsalted butter
- 4 cups corn kernels (fresh or frozen)
- 1 tsp minced garlic
- 1/3 cup mayonnaise
- 1/2 tsp chili powder
- 1/2 cup cotija cheese
- 1 Tbsp lime juice, fresh squeezed
- 1-2 Tbsp chopped cilantro (optional)
- kosher salt, to taste

INSTRUCTIONS

1. Melt butter in a large skillet (preferably cast iron) over medium-high heat. Add corn kernels and cook, stirring occasionally, until cooked through and slightly charred, about 8-10 minutes. Add the garlic the last 2 minutes of cooking.
2. Allow corn to cool slightly. Stir in mayonnaise, chili powder, cotija cheese, lime juice, and chopped cilantro. Season to taste with salt.
3. Serve warm or cold. Store leftovers in an airtight container in the refrigerator.

author: **AMBER** | **DESSERT NOW DINNER LATER** / cuisine: **MEXICAN**

MEXICAN SWEET CORN CAKE IN A BLENDER

Panqué De Elote



Brown Girls Kitchen

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YOUTUBE

Made by Sue Perkins

6,703 views Aug 8, 2021

Not quite cornbread and not quite corn pudding, Sweet Corn Cake is an easy few ingredients cake that is perfect with any time of the day.

This was made by Christopher Kimball in American Test Kitchen or Milk Street. This was so yummy. Please do try this recipe.

MEXICAN SWEET CORN CAKE

Ingredients:

- 3 MEDIUM EARS FRESH CORN,
 - 1/4 CUP YELLOW CORNMEAL
 - 14 OUNCE CAN SWEETENED CONDENSED MILK
 - 1/4 CUP PLAIN WHOLE-MILK YOGURT
 - 1 1/3 CUPS ALL-PURPOSE FLOUR
 - 2 TABLESPOONS CORNSTARCH
 - 2 TEASPOONS BAKING POWDER
 - 1/4 TEASPOON TABLE SALT
 - 2 LARGE EGGS
 - 2 LARGE EGG YOLKS
 - 1/2 CUP OIL
 - POWDERED SUGAR, TO SERVE
 - 350F FOR 35-40 MIN
- THIS CAKE IS DELICIOUS AND SO MOIST

Easy familyrecipes.com version of Mexican street corn casserole.

32 ounces frozen corn thawed

1/2 cup mayo

1/2 cup sour cream

1 1/2 teaspoon chili powder

1/2 teaspoon garlic powder

1/2 teaspoon salt

Cayenne pepper, optional

5 ounces queso, fresco cheese, grated

Garnish, optional quarter cup, cilantro, chopped, lime juice, extra cheese

Mix all in casserole dish and bake at 350° for 30 to 40 minutes.

Can use lighter, mayo, sour cream, or add green pepper, and onions as desired

Sheila Biagioni

Mom's Corn Chili

Ground Turkey 93% fat free 1#

Canned corn 15.25oz can

Dei Fratelli Tomato Puree 28 oz can

Dei Fratelli Chili ready Diced Tomatoes 14.5 oz can

½ tsp salt

1T. Chili powder

Cook the ground turkey in large skillet, then add the rest of the ingredients and heat over medium heat for about 20 minutes.

Can serve topped with shredded cheese and oyster crackers.

Made and served by

Doug and Shar Cook

Sweet Potato Corn Chowder

4-6 servings

- 3 slices of bacon diced
- 1 medium onion diced
- 4 T unsalted Butter
- 3 quarts clove minced
- 1/2 cups fresh corn kernels
(about 3 ears)
- 1 Red bell pepper - seeded & diced
- 1 Reddoro pepper seeded & diced
- 1/4 cup butter
- 1 bay leaf
- 1 T fresh thyme
- 2 cups cream
- 3 cups milk
- 2 medium sweet potatoes
peeled & sliced into 1/2" pieces
- 1/2 tsp fresh ground pepper
- 4-5 drops Tabasco
- Salt to taste
- directions →

Cook bacon = butter in medium

sauc pan - 4 minutes approx.

until bacon is brown

Add red bell pepper, Reddoro,

onion and garlic

Cook about 13 minutes until onion

is translucent

3) Spage with Butter

add bay leaf, thyme, cream & milk.

Bring entire mixture to

a gentle boil stirring occ.

for prevent sticking.

Add sweet potatoes Cook

about 12 minutes. Crd. Taste

add black pepper & Tabasco

Remove th. bay leaf.

Salt to taste