



Cow Camp Creamed Corn

Grady Spears' A Cowboy in the Kitchen

5 cups fresh corn kernels
9 slices smoked bacon, dices
1 ½ cups diced red onion
3 cloves garlic minced
5 cups heavy cream
1 ½ cups sliced scallions
1 ½ cups diced roasted red pepper
Kosher Salt
Ground Pepper

Prep time 20 minutes

Preheat oven to 350 degrees

Sauté the bacon over medium heat in an oven-proof skillet.

As the bacon begins to crisp add the garlic and onions cooking briefly. Add ½ of the corn, stir well then place into the oven under the broiler for 10 minutes to roast the corn.

Puree the mixture in a blender and pulse to a course consistency then return to a clean saucepan. Add the remaining corn, red pepper and scallions and the cream, rapid simmer over medium heat until reduced by 1/3.

DO NOT SCORCH. Continue stirring and scraping the bottom of the pan to prevent scorching.

Cook time 30-40 minutes. Add salt to taste and serve.

Serves 10 to 12