

## Maque Choux

### Ingredients:

4 tbsp olive oil  
Fresh corn, scraped from cob, 8 ears  
½ chopped yellow onion  
2 tbsp minced garlic  
Salt and freshly ground pepper  
2 cups heavy cream  
1 cup minced red bell pepper, for garnish  
1 cup chopped green onions, for garnish

### Preparation:

In a large skillet, heat oil over high heat, add corn and cook, shaking and flipping skillet several times, about 1 minute.

Add onions and garlic and season to taste with salt and pepper. Cook 1 to 2 minutes.

Pour in cream, bring to a boil, reduce heat and simmer until cream reduces and thickens, slightly, about 5 minutes more.

Pour into a warm dish for serving.

Garnish.