

Kid Friendly Recipe for September...

Grilled Corn- Serves 4

- 4 cobs of corn, in the husk
- 3 quarts warm tap water
- 1 tablespoon salt

Directions:

1. Place the warm tap water into a 9 x 12 inch casserole pan and add the salt. Stir to dissolve. Add the corn cobs and soak for at least 20 minutes. Doing this step helps to prevent the husks from burning during cooking.
2. When ready to cook, with adult help, place the soaked corn cobs on a pre-heated grill and cook for 10-15 minutes on high heat, turning occasionally. Remove the corn from the grill and allow to cool. Peel husks from corn before eating.



Recipe courtesy of Chef Brian Axworthy

Adult Friendly Recipe for September...

Maque Choux- Serves 4

This is a great corn sauce for any occasion or topping

Ingredients:

- 3 corn on the cob, husks removed
- 2 tablespoons butter
- 2 green onions, sliced thin
- 2 tablespoons diced red bell peppers
- ½ teaspoon granulated garlic
- Pinch cayenne pepper
- ½ teaspoon salt

Directions:

1. Cut the corn kernels off of the cob and reserve.
2. Sprinkle the salt on the cut corn cobs and let them rest for 10 minutes.
3. Place the butter in a small saucepan over low heat to melt. Once melted, add the corn, green onion, bell peppers and seasonings and cook over low heat for 5 minutes.
4. With the back of a knife, scrape the salted corn cobs to extract the liquid and place the liquid into the saucepan. Serve over fish, beef, pork, or serve on the side.

Recipe courtesy of Chef Brian Axworthy