

# Maque Choux

Serves 4–6

Adapted from Charlie Andrews's [take on the Louisiana dish](#)

## Ingredients

4 ears sweet corn  
4 strips bacon, diced  
2 Tbsp butter  
1 medium yellow onion, finely diced  
1 red bell pepper, finely diced  
½ green bell pepper (or a small green bell pepper), finely diced  
3 stalks celery, finely diced  
2 garlic cloves, minced  
⅔ cup chicken stock  
⅔ cup heavy cream  
1 Tbsp creole (or cajun) seasoning  
1 tsp salt  
½ tsp ground black pepper  
2 tsp sugar

## Equipment

Cutting board  
Knife  
Large Pan  
Cooking spoon



## Method:

Bring a large pan to medium–high heat. Add bacon and stir for two minutes or until bacon cooked, almost crispy. Add butter, and when the butter is melted, add onion, both peppers, celery, and garlic to the pan. Add a pinch of salt and saute, stirring often for 10–15 minutes, or until the mixture caramelizes and thickens together. Lower heat if mixture starts sticking to the pan. Add corn, creole seasoning, salt, and black pepper and stir together for another 5 minutes. Stir in chicken stock and simmer for 4–5 minutes, allowing flavors to meld and mixture to reduce. Add heavy cream and sugar. Stir together and let the mixture simmer for another 5 minutes, stirring occasionally, until liquid reduces. Taste for salt. The cream should coat the corn, almost like mac and cheese, not a stew.

# Maque Choux

Stir in heavy cream and sugar. Cut one of the ears of corn in half, add to the mixture, and let the mixture simmer for another 5 minutes, stirring occasionally, until liquid reduces. Taste for salt. The cream should coat the corn, almost like mac and cheese, not a stew.



## Vegan Maque Choux

### Ingredients

- 4 ears sweet corn
- 4 strips bacon, diced
- 2 Tbsp butter
- 1 medium yellow onion, finely diced
- 1 red bell pepper, finely diced
- ½ green bell pepper (or a small green bell pepper), finely diced
- 3 stalks celery, finely diced
- 2 garlic cloves, minced
- ⅔ cup chicken stock
- ⅔ cup heavy cream
- 1 Tbsp creole (or cajun) seasoning
- 1 tsp salt
- ½ tsp ground black pepper
- 2 tsp sugar

### Method

Add oil to a large pan and bring to medium-high heat. Add onion, both peppers, celery, and garlic to the pan. Add a pinch of salt and saute, stirring often for about 5–10 minutes. Lower heat, cover, and let the mixture sweat and caramelize for another 7 minutes. When mixture is nice and caramelized, bring heat back to medium high, and add corn, creole seasoning, hickory salt, and black pepper and stir together for another 5 minutes. Stir in vegetable stock and simmer for 4–5 minutes, allowing flavors to meld and mixture to reduce. Stir in coconut milk and sugar. Cut one of the ears of corn in half, add to the mixture, and let the mixture simmer for another 5–10 minutes, stirring occasionally, until liquid reduces. Add smoked paprika, taste for salt, and simmer for 2 more minutes. The cream should coat the corn, almost like mac and cheese, not a stew.