

5 ideas for... CREAMED CORN



True, there's no cream in this heat-and-serve side dish—just corn kernels scraped from the cob and partially pureed. **False: It's *only* a side dish.** Here, a handful of ways to let creamed corn's silky sweetness enhance everything from mac and cheese to quick bread; all use one or two 14.75-ounce cans.

1 Tex-Mex Mac & Cheese In saucepot, cook 12 oz. elbow macaroni; drain. In same saucepot, combine 1 can corn, 1 can (14.5 oz.) diced tomatoes with jalapeños, 8 oz. shredded Cheddar cheese, 1 tsp. chili powder, and $\frac{1}{4}$ tsp. salt. Heat to boiling, stirring until cheese melts. Stir in macaroni. Serves 4.

2 Pecan Corn Bread Preheat oven to 400°F. Grease 13" by 9" glass baking dish. In bowl, whisk 2 lg. eggs into 1 can corn. Stir in 2 boxes (8.5 oz. each) corn muffin mix and $\frac{1}{3}$ c. chopped pecans just until combined. Spread batter in prepared dish. Bake 18 minutes or until toothpick inserted in center comes out clean. Cool. Makes $1\frac{1}{2}$ dozen pieces. (See photo, *below*.)

3 Bacon-Cheddar Quiche Preheat oven to 350°F. Place 9-in. frozen deep-dish piecrust in its pan on cookie sheet; bake 15 minutes. In bowl, whisk 3 lg. eggs into 1 can corn. Pour into crust; top with $\frac{1}{4}$ c. cooked chopped bacon and $\frac{1}{2}$ c. shredded Cheddar cheese. Bake 45 minutes or until set in center. Serves 6.

4 Chicken Curry In 12-in. nonstick skillet, cook $1\frac{1}{4}$ lbs. (1-in. chunks) skinless, boneless chicken thighs on medium 6 minutes, until no longer pink. Stir in 1 Tbsp. curry and 1 tsp. grated fresh ginger; cook 1 minute. Stir in 1 can corn, $\frac{1}{3}$ c. frozen peas, and $\frac{1}{4}$ tsp. salt; cook 4 minutes. Spoon over rice. Serves 4.

5 Corn Chowder In 4-qt. saucepan, heat to boiling 1 lb. gold potatoes, cut into $\frac{1}{2}$ -in. chunks, 2 c. chicken broth, and 2 c. baby carrots, sliced. Reduce heat; cover and simmer 10 minutes or until vegetables are tender. Stir in 2 cans corn, $\frac{3}{4}$ c. light cream, and $\frac{1}{8}$ tsp. pepper; heat to boiling, stirring. Serves 4.

