Maque Choux
Makes 4 servings
Recipe provided by Michigan State University Chef Kurt Kwiatkowski

2 Tbsp olive oil OR 1/4 cup jowl bacon (diced)
1 cup diced onions
2 jalapeños (diced and seeded)
2 cloves garlic (minced)
4 ears fresh sweet corn (cut off kernels, keep cobs)
2 cups vegetable stock
8 oz andouille sausage (cooked)
1 medium tomato (diced)
1 Tbsp fresh thyme
2 Tbsp butter

1. In large sauté pan over medium heat, render the jowl bacon (about 5 minutes) or heat olive oil.
2. Remove pieces of jowl bacon and then sauté onions and jalapeños for about 5 minutes. Add garlic, sauté for another minute. Add fresh kernels of corn, cobs and vegetable stock. Dice up Andouille and add.
3. Simmer for 20-30 minutes on low heat. Remove from heat. Scrape the cobs of corn with the back of a chef's knife, then discard cobs.
4. Add fresh thyme, tomatoes, and butter. Add salt and pepper to taste.
Farmers Market Food Safety Tips

• Wash hands before and after handling fresh produce.
• Choose sweet corn that is picked fresh, as sugars begin breaking down into starches very quickly. Corn picked the same day is best, and use within 24 hours for best flavor and tenderness.
• If not using the same day, store sweet corn in the refrigerator with the husk on.
• Use separate cutting boards to prepare fruit or vegetables and meat, poultry or seafood to prevent cross-contamination.

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