

Maque Choux - Corn and Tomatoes

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2 tablespoons of unsalted butter
1/4 cup of chopped onion
1/4 cup of chopped green bell pepper
1 (15 ounce) can of whole kernel corn, *drained*
1/4 teaspoon of dried basil
Kosher salt and freshly cracked black pepper, *to taste*
1 large tomato, peeled and chopped
2 teaspoons of granulated sugar, *optional*

Melt butter in a skillet and saute the onion and bell pepper until softened, about 5 minutes. Add the corn, cover and cook on low for 10 minutes. Stir in the tomato and sugar, cover and continue cooking another 5 minutes.

Cook's Notes: When fresh corn is in season, substitute about 2 medium to large sized ears. Use the [no-husk microwave method](#) to pre-cook it, or allow time for the raw corn to cook in the skillet. Can substitute 1 (10 ounce) package of frozen corn and/or one (15 ounce) can of diced tomatoes, drained. I didn't peel my tomato, and while I did find a few curls of tomato skin it wasn't too troublesome for us. For variety, saute 2 slices of bacon, cut up until tender, then saute the veggies in the bacon drippings. Add butter at the end if desired.

Crawfish Maque Choux: Add one pound of crawfish tails, with any fats, with the corn.

Okra, Corn and Tomatoes Variation: Saute 2 cups of frozen okra in with the veggies, add remaining ingredients and proceed.

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