

KEVIN RATHBUN

S T E A K

Jalepeno Creamed Corn

yield 4 servings

2 ½ Cups Charred Corn (decobbed)
1 Cup Garlic Cream**
1 T small diced Jalepenos
1 T small diced Shallot
1 T sliced Shallot
2/3 Cup Sharp Cheddar Cheese
S & P TT

Preperation:

Char corn in hot iron skillet

In a separate pan, add corn, jalepenos, shallot & garlic cream.

Bring to a simmer, reduce by ¼ volume. Add scallion & cheese. Stir to blend and melt cheese. Season to taste with Salt & pepper.

** Place ½ Cup 40% Heavy Cream in a heavy sauce pot, add 8 peeled cloves of garlic, bring to a simmer, turn down and let reduce to 1 cup.