

OMC Smokehouse Fire-roasted Poblano Creamed Corn

Cream:

1 C Milk
1 C Heavy Cream
2 tsp Kosher Salt
2 tsp Cayenne Pepper
1/4 tsp Black Pepper
1/4 tsp White Pepper
6 C Canned Corn

Puree:

6 C Canned Corn
1 C Milk
1 C Heavy Cream
1/4 C Sugar
1 TBL Corn Starch

Sauteed Veggies:

1.5 C Diced Poblano (Roasted first)
1 C Diced Yellow Onion

Method:

- Start by roasting, peeling skins, and de-seeding poblano peppers.
- Sauté poblano and onion in butter until softened and fragrant.
- Add Cream mixture to sauteed veggies.
- Combine Puree ingredients in separate container. Using immersion blender, puree.
- Add Puree to creamed veggies and simmer until warm and thickened.