

Jalapeno Creamed Corn

2	tblsp extra virgin olive oil	season to taste with salt & pepper
¼	cup sweet onion, diced	½ jalapeno, seeded and diced fine
2	ears corn, kernels	½ cup heavy cream
2	cloves minced garlic	

Method: in a medium sauté pan over medium heat add olive oil and diced onions. Cook 2-3 minutes, and then add corn kernels, garlic and season to taste. Cook 3-5 minutes to soften corn. Add jalapeno, cream and simmer 5-8 minutes to thicken and infuse the flavors!!!