

## **CREAMED CORN WITH CHIPOTLE CHILES**

*(adapted from Williams-Sonoma New Flavors for Vegetables)*

6 ears fresh sweet corn

2 Tbsp. butter

1/2 cup finely diced white onion

2 chipotle chiles in adobo sauce, minced plus 1 tsp. adobo sauce (optional)

1 tsp. dried oregano

1/2 tsp. sugar

sea salt and freshly ground black pepper

3/4 cup heavy cream

Remove the husks and silk from the corn. Using a large, sharp knife, carefully cut the ear in half crosswise. One at a time, stand the halves, flat end down, on a cutting board and cut the kernels from the cob. Transfer the kernels to a bowl. Using the dull edge of a knife, carefully scrape the wet pulp from the corn cobs into the bowl.

In a large saute pan over medium heat, melt the butter. Add the onion and saute until soft and translucent, 5-6 minutes. Add the chipotle chiles, adobo sauce, corn kernels with pulp, oregano, and sugar. Pour in 1/2 cup water and add a generous pinch each of salt and pepper. Bring the mixture to a boil, reduce the heat to low, cover and cook, stirring occasionally, until the corn is tender but still has a bit of crunch, 10 minutes. Uncover and cook until the water evaporates, 2-3 minutes.

Add the cream to the pan, raise the heat to medium-low, and cook until the liquid is thick enough to coat the back of a spoon, 2-3 minutes. Taste and adjust the seasonings.

Transfer the corn to a warmed serving bowl and serve right away.

Serves 4.

[www.thecooksnextdoor.com](http://www.thecooksnextdoor.com)