
Corn Maque Choux

From the Kitchen of Brett Broussard

2 tablespoons Canola oil

2 cups freshly shucked corn (about 6 ears)

1/2 cup onion

1/4 cup bell pepper

2 tablespoons celery

1 tomato, seeded and chopped

1 tablespoon sugar

salt and pepper

Slice kernels off corn in several layers (do not cut full kernels). Start cooking all ingredients on high, lowering heat to medium high and continue cooking for 45 minutes. **KEEP STIRRING!** (If corn starts to stick to the bottom of the pot, turn off the heat, cover and let sit for 5 minutes.)