



Vegetables

Granny's Corn Maque Choux

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup bacon drippings
- 2 (10-ounce) packages frozen whole kernel corn
- 2 (17-ounce) cans cream-style corn
- $1\frac{1}{2}$ tablespoons sugar
- 1 cup chopped tomatoes, or
- 1 (10-ounce) can tomatoes with green chiles
- 1 cup chopped onion
- 1 cup chopped green bell pepper

Melt the butter with the bacon drippings in a large skillet. Add the frozen corn, 1 can of the cream-style corn, sugar, tomatoes, onion and green pepper. Cook until the mixture is slightly brown on the bottom, stirring occasionally. Add the remaining can of cream-style corn. Cook, covered, for 10 minutes longer. May substitute fresh corn for the frozen corn. Yield: 12 servings.

Loretta Treme, Elton