

Maque Choux with Staking Claim Chardonnay

There are two big reasons why I love working at a winery, first: the team that makes the wine is typically within arms reach and second: because we all love to eat! This type of collaboration is exactly where this recipe came from. I was tasting with our Winemaking Team and thought out loud, "Man, this would be great alongside something with corn and old bay." Without missing a beat, Assistant Winemaker, Matt Perry says, "Mock Shoe!" I looked at him strangely, until he proceeded to tell me about this great cajun side dish, and now I share it with you.

Ingredients:

- 3 c Sweet corn (3-4 ears with kernels cut from the cobb)
- 1 green bell pepper - seeds removed and small dice
- 1 medium onion - small dice
- 2 cloves garlic - minced
- 2Tbs Creole seasoning
- ½ c cream
- 1 - 15oz can Diced tomato, strained
- 3 slices bacon - cut into ½" pieces
- Salt and pepper



How to Make:

1. In a 8" shallow pan or cast iron skillet, brown bacon over medium heat - we want the delicious bacon fat to render for use throughout the recipe
2. Remove browned bacon and save for later
3. Add onions and bell pepper and begin to sweat for 2 minutes, then add garlic, creole seasoning and diced tomatoes and cook until pan is almost dry and sizzling
4. Turn heat to low; add cream and allow to thicken into a luscious sauce coating the corn, about 2 mins
5. Toss in the bacon bits and sneak a taste to check for flavors
6. Serve the corn as a side to any seafood, gumbo or delicious feast, but make sure that feast includes the 2018 Staking Claim Chardonnay