

Fresh Corn Dip

This recipe takes advantage of the abundance of fresh corn available this time of year. It can be served with toasted bread, chips or crackers.

3 ears fresh corn, cooked
1/3 cup small diced onion
1 teaspoon minced garlic
¼ cup diced green pepper & ¼ cup diced red pepper
1 & ½ cups organic whole milk or ½ & ½
1 cup shredded sharp cheddar cheese
3 whole fresh eggs, beaten
2 tablespoons flour
2 tablespoons plus one tablespoon butter
Salt & pepper
Several dashes hot sauce
½ cup dry vermouth

In a large sauté pan place one tablespoon butter and melt. Add the onion, garlic, peppers and sauté over medium heat. Cut the corn from the cob and add to sauté pan. Allow to sauté together until a slight browning occurs in the bottom of the pan. Add the vermouth and cook until most of the liquid is gone. Remove from heat. In a separate saucepan place the remaining butter and melt. Add flour and cook until flour is slightly browned. Add milk, salt and pepper and hot sauce and stir until smooth while continuing to cook. Mixture should be slightly thick. Add shredded cheddar cheese. In a separate bowl beat the eggs. Take two tablespoons of the white sauce and add to the egg mixture while steadily stirring. Add the egg mixture to the white sauce and stir completely. Mix the corn and white sauce in a large bowl, then transfer to a shallow baking dish and place in a preheated 350° oven for 50 minutes or until slightly browned on top. Allow to rest for 10 minutes before serving.