

# Bourbon Creamed Corn

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/4	cup	butter
1	cup	shallot - chopped
3		garlic clove - minced
1	large	red bell pepper - coarsely chopped
3	cups	fresh corn kernels (5 medium ears)
2/3	cup	whipping cream - divided
1/4	cup	bourbon
1 1/4	cups	green onions (6) - chopped

Melt butter in heavy large skillet over med-high heat. Add shallots and garlic; saute 2 minutes. Add red bell pepper; saute 1 minute. Add corn; saute until almost tender, about 2 minutes. Add 1/3 cup cream and bourbon. Simmer until sauce thickly coats corn, stirring occasionally, about 2 minutes. Add remaining 1/3 cup cream and 1 cup green onions. Simmer until sauce thickens enough to coat corn thinly, about 2 minutes longer. Season creamed corn to taste with salt and pepper. Transfer to bowl; sprinkle with remaining 1/4 cup green onions and serve.