

# Corn Cooked in Milk with Chiles and Coconut

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	cups	fresh corn kernels
2 1/2	cups	milk
		salt
1	tablespoon	ghee or clarified butter
1/8	teaspoon	cumin seed
2		serrano chiles - chopped
1/2	inch	ginger - peeled and grated
1	pinch	ground turmeric
2	tablespoons	fresh or dried grated coconut
6	sprigs	cilantro - chopped

Put corn and milk into a medium saucepan and simmer over medium heat, stirring often, until milk has reduced by three quarters, 40-45 minutes. Season to taste with salt.

Heat ghee in a medium skillet over medium heat and toast cumin for 10 seconds. Add chiles, ginger, turmeric, and corn mixture and mix well. Add coconut and cilantro and cook 1 minute more. Adjust seasoning.