

CREAMED CORN FETTUCCHINE

F EASY

Last Modified: 09/22/2016

PREP: 30 Min
COOK: 30 Min
STOVETOP

PASTA

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Box Dried Fettuccine Noodles	Cooked
1/3	Cup	Parmesan Cheese	Shredded
6	Ears	Fresh Peaches & Cream Sweet Corn	Stripped
6	Strips	Thick Sliced Bacon	Chopped
1	Medium	Sweet Onion	Chopped
1	Medium	Colored Bell Pepper (Seeded)	Chopped
2	Tbsp	Dried Thyme	
1	Cup	Dry White Wine (Chablis)	
1	Pint	Heavy Cream	
1	Tbsp	All Purpose Flour	
1	Tbsp	Garlic	Minced

PREPARATION

TOOLS	1) Dutch Oven & Lid 2) Stock Pot & Lid 3) Food Processor OR Blender
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Shred the Parmesan Cheese and set it aside. 3) Chop the Onion and set it aside. 4) Chop the Bell Pepper and mix it into the Onion. 5) Chop the Bacon and set it aside.
PREP	Stand the cleaned Sweet Corn cobs on end and using a sharp knife, carefully slice off the kernels. Scrape each Cob with the back of the knife to remove any remaining juices. Reserve the Kernels and Juice. Discard the Cobs.
1	In a large Dutch Oven over medium high heat, fry the Bacon until crisp and the fat is completely rendered.
2	Saute the Onion, Bell Pepper and Thyme in the Bacon Fat until the Onions are transparent and soft. Stir in the Flour to make a thick Roux and cook it for 3 minutes. Add in 3/4 of the reserved Sweet Corn Kernels and saute them for 5 minutes. Stir in the White Wine.
3	Place the remaining Sweet Corn Kernels in a food processor or blender, add in the Heavy Cream and process it until smooth and creamy. Add it into the dutch oven and mix it well.
4	Lower the heat to medium low and bring the mixture to a simmer. Cook it until the Sweet Corn is just hot. If it's too thick, add in a little Vegetable Stock to thin it.
5	Meanwhile, cook the Fettuccine according to package directions in heavily Salted water until it is al dente. Drain and rinse in hot water.
6	Add in the cooked Fettuccine and fold until coated with the Creamed Corn Mixture. Add in the Parmesan Cheese and lightly fold it in.
SERVE	Serve while very hot.