



CARAMELIZED CORN

INGREDIENTS

Butter, as needed	½ bunch green onions, minced
Corn, cut from 8 ears	Butt Rub® to taste
1 onion, small diced	Brown Sugar, as needed
5 cloves garlic	Chicken Stock, 1 cup
1 roasted Bell Pepper, small dice	Cream, ½ cup

DIRECTIONS

1. Saute' corn in butter until it begins to brown.
2. Add diced onion and continue to cook until onions begin to caramelize.
3. Add garlic, brown sugar (approx. 1 Tablespoon), [Butt Rub®](#) (approx 1 teaspoon).
4. Stir and sweat for about half a minute, then add chicken stock.
5. Cover and let simmer, stirring periodically for approximately 25 minutes.
6. Remove cover. Add cream. Allow to reduce at low heat until a nice creamy consistency is achieved.
7. Finish with roasted pepper and minced green onion.
8. Serve with Butt Rub® Grilled Catfish Fillets

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