

# Quick Curried Creamed Corn

*Chef John*

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## **Yield: 3 cups**

*8 ears fresh sweet corn,  
husks removed  
1 tablespoon olive oil  
3/4 teaspoon salt  
5 cloves garlic, minced  
3/4 teaspoon garam masala  
1/2 teaspoon smoked  
paprika  
1/4 teaspoon cayenne  
pepper  
3/4 cup canned  
unsweetened coconut milk  
2 tablespoons fresh chives,  
chopped*

## **Preparation Time: 15 minutes**

Lay one ear of corn on a cutting board. Slice off the kernels with a sharp knife, rotating the cob after each cut. Stand the cob upright in a shallow bowl. Use the back of the knife to scrape extra juice from the cob. Reserve the juice. Repeat with the remaining ears.

In a large skillet, heat oil over medium heat. Add the corn and 3/4 teaspoon of salt. Cook until the corn is hot, about 3 minutes. Add the garlic. Cook and stir until fragrant, about 1 minute more. Add the garam masala, paprika and cayenne. Cook, stirring, until the corn is tender, about 2 minutes.

Transfer about 1/2 cup of the corn mixture to a blender or small food processor. Add the coconut milk and reserved cob juice. Puree until nearly smooth. Return to the skillet.

Cook, stirring, until the mixture comes just to a simmer. Stir in the chives. Season with additional salt, if desired.

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Per Serving (excluding unknown items): 145 Calories; 14g Fat (82.2% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1602mg Sodium. Exchanges: 0 Grain(Starch); 1 Vegetable; 2 1/2 Fat.