

Olathe Sweet Corn with Mushrooms and Red Peppers

Yield 120 – ½ cup servings

7 dozen ears Olathe sweet corn,
2 ½ lb unsalted butter
2 ½ lb onions, brunoise
5 lb mushrooms, sliced
20 red bell peppers, roasted, peeled and small dice
2 qt chicken stock
Salt to taste
1 ¼ lb parmesan cheese, grated

1. Shuck the corn and rinse off the silk. Cut the corn from the cob then scrape the cobs to remove all the pulp. Collect the corn and pulp in a container. Discard the cobs.
2. Melt half of the butter in a large sauté pan over medium heat. Add onions and cook until translucent. Add mushrooms and a little salt and cook until mushrooms begin to soften and shrink. Stir in roasted red peppers. Remove mixture from pan.
3. Melt the remaining butter in the skillet and add the corn and a little salt. Cook, stirring often until the corn softens. Add the chicken stock and boil until the liquid starts to thicken. Stir in the mushroom mixture then the Grana. Season to taste with salt. Hold warm for service.