Cajun Corn Maque Choux

Recipe courtesy of Amy Leibrand

INGREDIENTS

• 4 fresh ears of sweet corn or 2 cups of corn kernels
• 1 cup onion, chopped
• ½ cup green pepper, chopped
• 2 celery stalks, chopped
• 2 tablespoons butter
• 1 medium tomato, chopped
• 1½ teaspoon Cajun spice or Old Bay Seasoning
• ½ teaspoon dried thyme (or 1 teaspoon fresh)
• ¼ teaspoon garlic powder
• 2 tablespoons fresh Italian parsley, chopped
• Hot pepper sauce to taste
• Salt & pepper to taste

DIRECTIONS

1. Cut corn kernels from cobs.
2. In a saucepan, cook onion, celery, and green pepper in butter over medium heat until tender, about 5 minutes.
3. Stir in corn, tomato, Cajun spice, thyme, and garlic powder.
4. Cook over low heat for 20 minutes.
5. Stir in Italian parsley. Season with hot pepper sauce and salt & pepper to taste.
Corn yield can be greatly reduced during droughts. To help monitor and predict drought conditions, scientists use a complement of JPSS land surface temperature, soil moisture and vegetation products derived from multiple instruments which are assimilated into the Global Land Data Assimilation System (GLDAS) and North America Land Data Assimilation System (NLDAS) systems. The NLDAS is the main information source for the current U.S. Drought Monitor.

Felix Kogan, NOAA Environmental Monitoring Branch Research Scientist says, “Since drought prediction is very challenging, drought monitoring and impact assessment are very important to address food security.”

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Data from JPSS are used by the National Weather Service to forecast weather 3 to 7 days in advance.