

## Creamed Fresh Corn with Bacon

3 slices bacon, chopped  
3 ears fresh corn, shucked  
1 leek, chopped  
1 jalapeño pepper, seeded and finely chopped  
1 teaspoon sugar  
2 teaspoons cornstarch  
1/4 teaspoon salt  
1/8 teaspoon black pepper  
3/4 cup heavy cream

Cook bacon in medium skillet until browned and crisp. Remove bacon to a paper towel to drain. Remove all but 2 tablespoons of the bacon drippings in the pan. Cut the kernels of corn from the cobs. Add to the bacon drippings in the skillet with the leek and jalapeno pepper. Cook and stir over medium heat until slightly softened, about 5-10 minutes. Sprinkle with the sugar, cornstarch, salt and pepper. Stir in the heavy cream and bring to a boil. Reduce heat and simmer until thickened and cooked down, about 5 minutes, stirring frequently. Pour into serving bowl and top with bacon.