

Smoked Jalapeño Creamed Corn

Prep: 10 minutes • Cook: 45 minutes

Silky-sweet creamed corn infused with gentle wood smoke and a bright jalapeño kick, finished with cream and cream cheese for luxurious richness. A crowd-pleasing BBQ side that balances sweet, smoky, and mild spice.

Ingredients

- 5 ears corn (husks and silk removed)
- 1 jalapeño (seeds removed and finely diced)
- 2 Tablespoons butter
- 1 Tablespoon flour (all-purpose)
- 1/2 cup milk
- 1/2 cup heavy cream
- 4 ounces cream cheese
- to taste Hey Grill Hey Beef Rub
- to taste salt and pepper

Instructions

1. Preheat smoker to 225°F using a mild wood like apple or cherry.
2. Place husked corn cobs directly on the smoker grates and smoke for 25–30 minutes, flipping every 5–7 minutes.
3. Remove corn and let cool about 5 minutes, then cut kernels off the cobs into a bowl.
4. Preheat a large cast iron skillet over medium heat. Add butter and melt.
5. Add diced jalapeño; cook 2–3 minutes until softened.
6. Stir in corn kernels and cook 3–4 minutes.
7. Sprinkle in flour and whisk for about 1 minute.
8. Slowly pour in milk while stirring; simmer 2–3 minutes.
9. Reduce heat to low; add heavy cream and cream cheese. Stir gently until the cream cheese melts and the sauce is smooth, about 3–5 minutes.
10. Season to taste with Hey Grill Hey Beef Rub or salt and pepper. Stir, transfer to a serving dish, and serve warm.

Tags: Vegetable, Side Dish, BBQ, Smoked, Spicy, Corn

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