

Easy Corn recipes



GARLIC BUTTER FRIED CORN

1 lb corn kernels - use fresh, frozen or cans
4 tbsp unsalted butter
2 cloves garlic minced
2 tbsp freshly chopped parsley
1/4 cup grated Parmesan cheese

Add the corn to a large, non-stick skillet and place the butter on top of it. Set the heat to medium-high and stir until the butter starts to melt. Toss in the minced garlic and cook, stirring frequently, for another two minutes. Remove the pan from the heat and stir in the parsley. Season to taste with salt and pepper and sprinkle the parmesan cheese on top. Serve warm.

SWEET CORN CAPRESE SALAD

8 oz mozzarella cheese cut into cubes
2 cups sweet corn
1 pint cherry or grape tomatoes, sliced in half
2 large green onions, sliced
1/2 cup packed fresh basil, chopped
1/2 cup Italian salad dressing
salt and pepper, to taste

Add all ingredients to a large mixing bowl then toss to combine.
Let sit for 15-30 minutes then serve. Can be made several hours ahead of time.

SOUTHERN STYLE SKILLET CORN

2 cups corn	1/4 cup butter
1/2 tsp salt	1/2 cup water
1/4 tsp pepper	1 Tbsp flour
1 Tbsp sugar	1/4 cup milk

In a skillet mix together sugar, butter and water. Add corn to skillet and stir to combine. Cover and simmer 15 minutes on medium heat, stirring occasionally. In a small bowl whisk together flour with milk, blending until smooth. After corn is done simmering reduce heat to low and stir in flour and milk mixture. Cook five more minutes, stirring constantly.

SAUTÉED CORN

4 Tablespoons butter
4 cups corn
3 green onions, chopped
2 cloves garlic, pressed or minced
salt and pepper
fresh chopped or dried basil leaves

Melt butter in a large skillet. Once melted, add corn, green onions, and garlic then season with salt and pepper and saute until corn is crisp-tender, 4-5 minutes. Add chopped basil then stir to combine. Can be served with pasta and grated Parmesan cheese.



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