

Corn off the Cob

Serves 4-6

A buttery alternative to corn on the cob that can be made ahead. You can substitute a 750g bag of frozen corn for the fresh.

6 ears fresh corn
1 red bell pepper, seeded and finely diced
3 small shallots, finely diced
4 tablespoons butter
1 tablespoon olive oil
3 tablespoons fresh basil, minced
Kosher salt and freshly ground black pepper to taste

Husk the corn and boil until tender or wrap in paper towels and microwave 10-12 minutes.

Let the corn cool and cut the kernels off the cob. Hold the corn perpendicular to your cutting board and run your knife down the cob until all the corn has been removed. This step can be done earlier in the day or the day before.

At serving time heat a large skillet over medium high heat. Add the butter and oil. When the butter has stopped foaming add the shallot and red pepper. Sauté until soft. Stir in the corn and heat through. Season with salt and pepper. Before serving stir in the fresh basil and more butter if desired.