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Sautéed Corn With Bacon, Scallions and Garlic
Serves 8

Fresh sweet corn takes a starring role in this quick sauté. The kernels' great flavors are enhanced with guaranteed flavor makers – bacon, scallions, and a little garlic. It's a combination of tastes and flavors that's hard to beat. With the addition of a generous amount of black pepper and Parmesan cheese, this dish is reminiscent of the classic dish *Cacio de Pepe* only with corn instead of pasta. During the off season frozen corn may be used with satisfaction, but fresh, just-off-the-cob corn really makes this dish shine.

Ingredients:
1 lb. bacon
2 tablespoons salted butter
8 ears of corn
1 Jalapeño pepper, seededfinely diced
8 scallions, thinly sliced
4 cloves of garlic, finely chopped
2 teaspoons freshly ground black pepper
1 cup Parmesan cheese, finely grated (about 2 oz.)
1 tablespoon parsley, chopped

Directions:

1. Cut the bacon strips into 1/4-inch strips with a kitchen shears. (Well-chilled, or partially frozen bacon will make the cutting very easy.) Fry the bacon pieces in a large sauté pan over medium heat until just crispy. Transfer the bacon bits with a slotted spoon to a paper-towel-lined plate to drain and cool. (The bacon will continue to crisp after removal from the pan, so remove just prior to when you think it might be finished.)

2. Remove all but 2 tablespoons of the rendered bacon grease from the sauté pan. Leave any brown bits in place – they are flavor magic!

3. Husk the corn and remove the kernels from the cob. Add the butter to sauté pan with the bacon grease and melt as the pan is brought to medium-high heat. Add the corn and diced Jalapeño pepper; sauté for 4-5 minutes. Add the scallions, garlic, and black pepper; sauté for one additional minute.

4. Remove the pan from heat, add the reserved bacon bits, finely grated Parmesan cheese, and parsley. Toss immediately to distribute the bacon bits, cheese, and parsley evenly. Serve hot.