

Corn and vegetable meddle

HdeH

Serves: 2

VERSION 1

2 corn ears

3 small sweet peppers

¼ inch Serrano pepper (red, orange, and yellow)

1 garlic clove minced

Dash of olive oil and 1 teaspoon of butter

1 diced fresh tomato

Kosher salt

Fresh black pepper

1 tablespoon minced parsley –for decoration



Photograph Henri T. de Hahn

1. Cut corn ears to get all kernels
2. Thinly slice peppers
3. Heat olive oil and butter till bubbling. Add garlic and cook lightly.
4. Add corn, peppers and Serrano peppers. Cook over high to medium heat till corn is lightly browned.
5. Salt and pepper as appropriate
6. Serve with minced parsley