

## Corn and vegetable meddle

HdeH

Serves: 2

### VERSION 3

- 2 ears of corn
- 3 small sweet peppers (red, orange, and yellow)
- ¼ inch Serrano pepper
- Dash of olive oil
- 1 teaspoon of butter
- Kosher salt
- Fresh black pepper
- 1 radish minced
- ¼ inch minced lemon grass
- 1 teaspoon lemon juice
- 1 tablespoon minced parsley –for garnish



Photograph Henri T. de Hahn

1. Cut kernels from corn
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. Add lemon juice.
5. Salt and pepper to taste
6. Plate and set radish and parsley over corn as garnish.

**NOTE: you may wish to add a vegetable to this dish to give it a personalized touch!**