



cheverly community market

Sautéed Corn with Leeks and Bacon

Serves 2

from *Fine Cooking Magazine*

3 ears of corn, kernels removed

6 slices of bacon, diced

2 leeks, sliced (white and pale green parts)

2 jalapeno peppers, seeded and finely diced

1 TB butter

Small handful of fresh herbs, chopped: thyme, oregano and parsley

Salt/Pepper

Juice from half a lemon

Cook bacon over medium heat until crispy and the fat is rendered out. Remove bacon to a small bowl. Toss the leeks into the fat. Stir. Add the jalapeno, allow to cook for 2-3 minutes, until the leeks are tender.

Add the corn. Season with salt and pepper. Add butter. Stir to coat. Saute for about 5 minutes, until corn is heated through. Remove from heat and stir in fresh herbs. Stir in lemon juice. Serve hot.