



www.goinglocal-info.com

Winter Sweet Corn

My friend Chef James likes to make what he calls “throw togethers”. He says he starts with a main ingredient and then “throws stuff in it to see what might happen”. This side dish for sweet and spicy winter sweet corn is an example of his creativity. Inspired by a bag of frozen local corn, James set out to see what he could do to give the grain a little more “personality”. The result? A super easy side dish that will have them begging for seconds and you wishing you’d put up more corn last summer!

2 tablespoons butter
6 cups of frozen sweet corn, thawed and drained
2 tablespoons of your favorite Indiana hot sauce
2 tablespoons local honey

Melt the butter in a nonstick skillet over medium high heat.

As soon as the butter begins to bubble, add the drained corn and cook for 3-5 minutes or until heated through and all of the water has cooked off the corn.

Add the hot sauce to the corn. Stir to coat the corn with the hot sauce.

Drizzle the honey over the corn and stir to combine.

Taste and add more honey, hot sauce, salt and pepper to taste.

Serve immediately.

Serves 4 generously as a side dish.

For more seasonal recipes and information about Indiana local food, visit www.goinglocal-info.com .

