



FARMERS MARKET

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Chesapeake Corn, Tomatoes & Basil

Serves 4

Ingredients:

- 3 cups fresh corn kernels, sliced off about 4 ears of corn
- 4 tablespoons unsalted butter
- 1 cup seeded and diced tomatoes, from 2 tomatoes
- 2 teaspoons Old Bay seasoning
- 3 tablespoons chopped fresh basil

Instructions

Combine the corn and 1-1/4 cups water in a 10-inch skillet. Bring the liquid to a boil, then reduce the heat to medium and cook, uncovered, stirring occasionally, for about 10 minutes -- or until the corn is tender-crisp and there are about 2 tablespoons of water left in the pan (it's fine to eyeball it; it doesn't need to be exact).

Stir in the butter, tomatoes, Old Bay, and continue cooking until the butter is melted and the tomatoes are warmed through. Taste and add salt to taste, if necessary. Stir in the basil, then serve warm.

Make Ahead: This dish can be made up to a day ahead of time but wait to add the basil until right before serving.

Credit: onceuponachef.com