



COUNTRY FRIED CORN

4 slices thick sliced bacon
1/2 small onion, chopped
8 ears fresh sweet corn
Salt and pepper to taste

Fry the bacon until crisp, drain the sliced on paper towels, chop into 1/4 inch pieces, and then pour off all but 2 tablespoons of fat.

Add the onion to the fat in the skillet and cook over medium heat until soft.

Husk the corn, cut the kernels from the ears and scrape the cobs with the back of your knife to get all the corn milk into the pan.

Add the corn to the onions in the skillet and cook for 2-3 minutes, then add the bacon, season with salt and pepper, and serve.

Serves 4

