

CHEF SARA RHODES

SUMMER SWEET CORN SUCCOTASH

2 Cups fresh sweet corn kernels, removed from the ears – about 4 to 5 ears
1 sweet red pepper, chopped in ½ inch chunks
4 cloves garlic, minced
2 Tbsp. shallots, minced
½ cup tomatoes, seeded and chopped
2 Tbsp. fresh basil, chopped
2 Tbsp. Basil pesto
2 Tbsp. sour cream
Salt and pepper to taste



Heat a sauté pan over medium high heat. Add a little olive oil to the pan. When the oil is hot, add the red pepper and sauté about 2 minutes. Add garlic, shallots and corn. Reduce heat a little and sauté another 2 to 3 minutes. Add the fresh basil, the pesto and sour cream. Heat through. Season to taste with salt and pepper.