

Warm Candied Corn Salad

From Alex Guarnaschelli

Ingredients

10-12 small ears fresh corn, shucked
4 Tbs. unsalted butter
2 Tbs. dark brown sugar
2 tsp. kosher salt
2 tsp. freshly ground pepper
1 cup tightly packed basil leaves
Juice of 2 lemons
2 Tbs. balsamic vinegar

Instructions

Trim kernels from corn. Heat a large skillet over medium heat; add butter. Add corn kernels and sugar, stirring to coat. Add salt and pepper. Add 1/4 cup water. Reduce heat to low; cook for 10-12 minutes or until most of the liquid evaporates, stirring occasionally. Transfer to a serving bowl; cool for 5 minutes. Stir in arugula, basil and lemon juice. Drizzle with vinegar. Serves 4 to 6.

Beth's notes: I omitted the balsamic vinegar and used the juice of 1/2 of a lemon. I chiffonaded the basil instead of keeping the leaves whole.