

Pan Corn

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	slices	thick cut bacon
2		leeks - bottom third sliced into rounds
4	ears	sweet corn - kernels shaved off cob
		kosher salt and freshly ground black pepper

Cook the bacon in a heavy frying pan until it's crisp. Transfer to a rack or paper towel to drain, then chop when it's cool. Pour off all but 1 tablespoon of the bacon fat from the pan and add the leeks, cooking them gently until soft. Add the kernels and the bacon. Allow the corn to cook for a few minutes, the fresher the corn, the less cooking. Season with salt and pepper.