

MARKET SUMMER BOUNTY CORN SALAD

This recipe from Friend-of-the-Market Linda Johnson, will appear in the new Market Cookbook: "Bringing the Market Home...Savoring the Seasons from the Rochester Public Market", available in the fall of 2014. Linda shares, "We all wait anxiously for corn season, and this recipe highlight's our Market's delicious, fresh sweet corn beautifully."

Late summer is peak season for fresh, local sweet corn. Select ears whose husks are fresh and green (not dried out) for tender, sweet kernels. Corn provides healthful antioxidants, along with vitamins, minerals and fiber. So enjoy this delicious and healthful local veggie while it's at its peak.

INGREDIENTS

6 slices bacon, cut into half-inch pieces	1 small red pepper, diced
3-4 leeks, white and light-green parts only	1 small green pepper, diced
2 T vegetable oil, divided	1-2 T cider vinegar
4 ears sweet corn, kernels cut from cobs	Salt and pepper to taste

DIRECTIONS

1. In a non-stick skillet, cook the bacon until crisp, then remove it and drain on paper towels. Reserve 1 T of the bacon grease.
2. Thoroughly wash leeks, cut them lengthwise, and then thinly slice.
3. Add 1 T oil to the skillet along with the 1 T of reserved bacon grease, and heat. Sauté the leeks and peppers over medium heat, stirring until softened (about 7 to 10 minutes). Transfer to a bowl.
4. Wipe out skillet, then heat the remaining 1 T oil until shimmering. Add the corn and cook over medium heat, without stirring, until browned (about 2 to 3 minutes). Stir and continue to cook until the corn is browned all over (2 or 3 minutes more).
5. Add the corn, 1 T vinegar, and bacon to the leeks and peppers.
6. Season to taste with salt, pepper, and additional vinegar. Serves 4 - 6

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