

Simple Summer Corn with Lemon Salt

Ingredients

3 large ears of corn, kernels removed
2 Tbsp unsalted butter
¼ c chopped flat-leaf parsley
Freshly ground black pepper

Lemon Salt:
zest of 1 lemon and 1-2 Tbsp flaky sea salt (Maldon)

Directions

Heat butter in a sauté pan over medium heat. Add corn and cook until heated through, 3-5 minutes. Remove from heat and toss with chopped parsley. Season with 1 tsp of Lemon Salt and lots of freshly ground black pepper.

Lemon Salt: In a small jar, shake salt with lemon zest. Salt will keep for up to a month if tightly sealed. For variety, add a tsp of chopped fresh rosemary and some coarse black pepper, and serve over grilled vegetables, chicken or beef.

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Cooking with Care by Amy Sokol - www.cookingwithcare.com