

# Sweet Corn Succotash

Fresh summer corn takes center stage in this delightful dish, which stands well on its own or as a superb accompaniment to steak. The secret to this corny concoction lies in crafting a gastrique by reducing honey and sherry vinegar. This rich, sweet-tangy mixture beautifully coats and elevates the corn's flavor.

When paired with the bacon and sun dried tomatoes, it is really taken to a whole new level.



## Ingredients

- 1 ear sweet corn
- 1 bunch scallions
- 1 oz sun dried tomatoes
- 1 tablespoons unsalted butter
- 1 oz hardwood smoked bacon
- Balinese Truffle Salt, to taste
- 2 tbsp Truffle Honey
- 2 tablespoons sherry vinegar
- 1 handful baby spinach

## Mise en Place

- Knife
- Cutting board
- 1 large sauté pan
- Large wooden spoon

## Culinary Skills

- Sautéing Vegetables

## Directions

- 1 Shuck and kernel the corn. Slice the scallions, white and tender green parts only. Dice sun dried tomatoes and bacon. Set aside.
- 2 In a large sauté pan over medium heat, melt the butter. When the butter begins to sizzle, add the bacon and stir occasionally until the fat has rendered, about 2 minutes. Add the corn and a pinch of Balinese Truffle Salt and stir for 1 minute to warm.
- 3 Add in the sun dried tomatoes and stir to combine.
- 4 Mix in the Truffle Honey and vinegar and stir until the corn is glazed and the liquid has evaporated, about 2 minutes.
- 5 Turn off the heat and stir in the scallions and baby spinach. Season with Balinese Truffle Salt to taste.
- 6 Enjoy the corn succotash on its own or as a side to a beautiful steak.