



*Make your own red pepper flakes:
Let Anaheim or New Mexico
chiles dry on a rack for a week, then
pulse in a food processor.*

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M I C R O P L A N E

The Microplane zester is an essential tool at ABC Kitchen, where it turns citrus, fresh ginger, and even cheese into feathery, flavorful wisps. To get the full impact of the essential oils of a lemon or the bite of fresh ginger, you want the zest to hit the dish just before serving.



ROASTED CORN WITH MANCHEGO & LIME

[Serves 8]

- 6 ears of sweet yellow corn, unhusked
- 2 Tbsp. extra-virgin olive oil
- 2 Tbsp. (¼ stick) unsalted butter
- Kosher salt and freshly ground black pepper
- 1 jalapeño, seeded, finely diced
- ½ tsp. crushed red pepper flakes
- 1 lime, cut into 4 wedges
- 1 cup finely grated Manchego cheese
- ¼ cup thinly sliced chives
- 2 tsp. finely grated lime zest

INGREDIENT INFO: Manchego cheese is sold at better supermarkets and at specialty foods stores.

Preheat oven to 450°. Roast unhusked corn on a baking sheet, turning occasionally, until heated through and crisp-tender,

about 15 minutes. Let cool. Shuck corn and cut kernels from cobs. (For our favorite technique, see Prep School, page 103.) Discard cobs.

Heat oil in a large skillet over high heat. Add corn kernels and sauté until heated through and light-golden in spots, 3–5 minutes. Add butter; stir until melted. Season to taste with salt and pepper.

Transfer corn to a large wide bowl or deep platter; sprinkle jalapeño and crushed red pepper flakes over. Squeeze lime wedges over; sprinkle with cheese, chives, and lime zest.