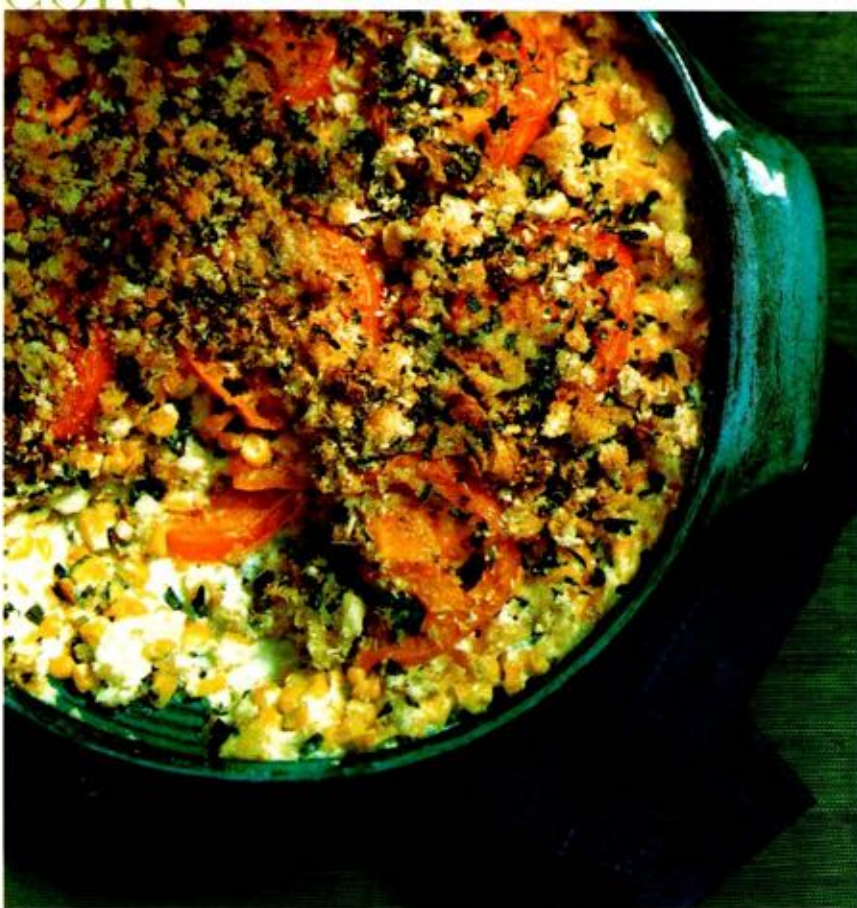




CORN AND TOMATO GRATIN

SERVES 6 TO 8 (SIDE DISH)
ACTIVE TIME: 45 MIN START TO FINISH: 1 1/4 HR

This hearty gratin resembles a savory bread pudding. Tomatoes, aromatic basil, and parmesan cheese give it an Italian flair.

- 1 1/2 lb red or yellow tomatoes (4 medium), cut crosswise into 1/2-inch-thick slices
- 2 teaspoons salt
- 1 teaspoon black pepper
- 4 cups fresh corn kernels (from 6 to 8 ears)
- 1 cup whole milk
- 1/2 cup heavy cream
- 2 cups fresh bread crumbs (preferably from a day-old baguette; an 8-inch piece, including crust)
- 1/2 cup chopped fresh basil
- 1 oz finely grated parmesan (1/2 cup; see Tips, page 238)
- 3/4 stick (6 tablespoons) unsalted butter, cut into small pieces, plus additional for buttering pan

• Arrange tomato slices in 1 layer on a rack set in a shallow baking pan and sprinkle on both sides with 1 teaspoon salt and 1/2 teaspoon pepper. Let drain 30 minutes.
• While tomatoes drain, bring corn, milk,

"Corn sprouts from lush, regimented stalks like a great green-tasseled army."

cream, and 1/4 teaspoon salt to a simmer in a 2- to 3-quart heavy saucepan over high heat, then reduce heat and simmer, partially covered, until corn is tender, about 5 minutes. Cool slightly, uncovered. • Put oven rack in upper third of oven and preheat oven to 375°F. Butter a shallow 2-quart baking dish. • Toss together bread crumbs, basil, cheese, and remaining 3/4 teaspoon salt and 1/2 teaspoon pepper in another bowl. • Arrange one third of tomato slices in baking dish, then cover evenly with one third of bread-crumbs mixture and dot with one third of butter. Spoon half of corn mixture over crumbs, then repeat layering with half of remaining tomatoes, crumbs, and butter, and all of corn. Arrange remaining tomatoes over corn, then top with remaining bread crumbs and dot with remaining butter. • Bake, uncovered, until top is golden and gratin is bubbling all over, 40 to 45 minutes. Cool slightly on a rack, about 15 minutes, before serving.

COOKS' NOTE: Gratin can be assembled, but not baked, 4 hours ahead and chilled, covered. Let stand at room temperature 30 minutes before baking.

CHIPOTLE MAYONNAISE WITH LIME

MAKES ENOUGH FOR 12 EARS OF CORN
ACTIVE TIME: 5 MIN START TO FINISH: 5 MIN

This flavorful topping, along with the two that follow, brings out the flavor of grilled or boiled corn on the cob.

- 4 teaspoons minced seeded canned chipotle chiles in *adobo*, including sauce
- 1/2 cup mayonnaise
- Lime wedges

• Stir together chipotles and mayonnaise. Squeeze lime juice onto cooked corn, then spread chipotle mayonnaise onto corn.

MEXICAN STREET CORN

MAKES ENOUGH FOR 12 EARS OF CORN
ACTIVE TIME: 5 MIN START TO FINISH: 5 MIN

- 3/4 cup Mexican *crema* or mayonnaise
- 1/2 lb *queso cotija*, shredded, or feta, crumbled
- Cayenne to taste

ACCOMPANIMENT: lime wedges

• Spread grilled corn with a thin layer of *crema*, then roll in cheese to coat. Sprinkle with cayenne. Squeeze lime juice from wedges to taste.

CUMIN SALT

MAKES ENOUGH FOR 12 EARS OF CORN
ACTIVE TIME: 5 MIN START TO FINISH: 5 MIN

- 2 tablespoons cumin seeds, toasted (see Tips, page 238) and cooled
- 1 tablespoon kosher salt
- Butter or olive oil for brushing corn

SPECIAL EQUIPMENT: an electric coffee/spice grinder

• Grind cumin seeds in grinder, then transfer to a small bowl and stir in salt.
• Brush cooked corn with butter or oil and sprinkle with cumin salt.

(Continued on page 154)