

Mad Genius Tips: Corn

Justin Chapple, star of F&W's Mad Genius Tips videos, shares his smart and tidy method for slicing kernels off the cob, plus three fast, fun corn recipes.



GENIUS TIP

To keep corn kernels from flying everywhere when cutting them off the cob, invert a small bowl inside a large one, then balance the cob on top as you slice.



WHIPPED CORN
DIP WITH CHILE OIL

Corn-and-Barley Salad

Active 25 min; Total 50 min
Serves 4 to 6

- ½ cup pearly barley
- ¾ cup walnuts
- 3 cups fresh corn kernels (from about 4 ears)
- ¼ cup chopped dill
- ¼ cup snipped chives
- ¾ cup chopped pitted mild green olives
- 3 Tbsp. fresh lemon juice
- ¼ cup extra-virgin olive oil
- Salt and pepper

1. Preheat the oven to 375°. In a medium saucepan of salted boiling water, cook the barley until just tender, about 25 minutes. Drain well and spread out on a plate to cool completely.
2. Meanwhile, spread the walnuts in a pie plate and toast for about 12 minutes, until golden. Let cool, then coarsely chop.
3. In a bowl, toss the barley with the corn, walnuts and all of the remaining ingredients. Season with salt and pepper and serve.

MAKE AHEAD The salad can be made up to 6 hours ahead and refrigerated. Serve it at room temperature.

Whipped Corn Dip with Chile Oil

Total 30 min; Serves 6

- 3 Tbsp. unsalted butter
- 2 cups fresh corn kernels (from about 3 ears)
- 1 large shallot, minced
- 1 garlic clove, minced
- ½ cup fresh ricotta
- 1½ Tbsp. fresh lemon juice
- Salt and white pepper
- Chile oil, for garnish
- Crudité or pita chips, for serving

In a large skillet, melt the butter. Add the corn, shallot and garlic and cook over moderate heat until the corn is crisp-tender, about 7 minutes. Scrape into a food processor and let cool slightly. Add the ricotta, lemon juice and 1 tablespoon of water and puree until very smooth. Season with salt and white pepper. Transfer the dip to a bowl and drizzle with chile oil. Serve with crudité or pita chips.

MAKE AHEAD The dip can be refrigerated overnight. Serve at room temperature.