

COLD SALAD



TOMATOES AND BASIL

Combine raw corn kernels with sliced cherry tomatoes or chopped plum tomatoes and lots of basil in a large bowl. Add olive oil and lemon juice or good vinegar; toss. Garnish: More basil.



AVOCADO AND HERBS

Substitute a chopped avocado for the tomatoes. Use basil, cilantro or mint. Use lime juice for acidity and top with crumbled feta or cotija.



SEAFOOD AND TARRAGON

Include tomatoes or not; add bits of cooked, cooled shrimp, lobster or scallops. Use (a little) fresh tarragon instead of basil, along with lemon zest and minced shallot. Garnish: Lemon wedges.

SOUP



CORN AND GREEN CHILI

Put 4 stripped cobs in 6 cups water; simmer 15 minutes; remove. In a separate skillet, sauté chopped scallions in olive oil with seeded, chopped green chilies; add $\frac{1}{4}$ cup cornmeal and cook, stirring, about 5 minutes. Add the scallion-and-chili mixture to broth with corn kernels and 2 chopped potatoes; cook until soft. Optional: Crema or sour cream. Garnish: Scallions.



CORN AND TOMATO

Use just 5 cups water or stock. Substitute 1 chopped sweet onion for scallions, and chopped garlic for chilies. After stirring in the cornmeal, add 2 chopped tomatoes with the potatoes; cook until soft. (Skip the cream.) Garnish: Chopped parsley.



CORN AND COCONUT MILK

Use 2 cups coconut milk and 4 cups water for the stock. Substitute neutral oil for olive oil, and Thai basil for scallions; add chopped lemon grass. Skip the cornmeal and cream. Add fresh lime juice to taste. Garnish: More basil.

WARM SALAD



WITH SAFFRON

Melt butter in a large skillet on medium-high heat. Add corn kernels along with chopped onion and a pinch of saffron. Sauté, stirring occasionally, until each kernel is deeply browned on at least one surface. Turn off heat. Garnish: Grated Parmesan.



WITH BACON

Render chopped slab bacon in olive oil until nearly crisp; remove with a slotted spoon and pour off excess fat. (You define "excess.") Add corn (skip the saffron and onion) and brown. Return the bacon to the pan along with chopped scallions and parsley. Forget the cheese; chopped tomatoes optional.



MEXICAN-STYLE

No butter, no saffron. Sauté chopped onion in neutral oil until soft; add cooked or canned black beans with their liquid; cook for at least 5 minutes, then add corn to heat through. Fry an egg and serve it on top with cilantro. Garnish: Lime wedges.

FRIED CAKES



CORN CAKES

Put neutral oil in a skillet on medium heat. Combine $\frac{3}{4}$ cup cornmeal, $\frac{1}{2}$ cup flour and 2 teaspoons baking powder. Beat 1 egg with $\frac{3}{4}$ cup milk; pour into dry ingredients along with 2 cups corn kernels. Add milk if needed. Drop spoonfuls into the oil; brown on both sides, 4 to 5 minutes total. Garnish: Parsley.



AREPAS

Substitute butter for oil. Use 1 cup cornmeal; skip the flour and baking powder. Beat the egg with 1 cup milk and add 1 cup grated Cheddar; use just $\frac{1}{2}$ cup corn kernels. (Batter will be thinner.) Cook like pancakes, until golden and fluffy. Garnish: Cheddar and avocado.



CORN AND CRAB CAKES

Use olive oil; skip the cornmeal and baking powder. Beat 1 egg; add 2 cups corn, $\frac{1}{2}$ pound crab meat, $\frac{1}{4}$ cup mayonnaise and 1 tablespoon Dijon; skip the milk. Stir in enough bread crumbs ($\frac{1}{2}$ cup) to bind. Shape, dredge in flour, brown on both sides, 8 minutes total. Garnish: Lemon wedges. ♦