

CORN WITH BACON AND MISO BUTTER

Adapted from David Chang of Momofuku, New York City

SERVES 4 TO 6

ACTIVE TIME: 35 MIN START TO FINISH: 35 MIN

One of a growing number of chefs enamored of Benton's signature bacon, Chang uses the meat's smoky flavor and a subtle miso butter to enhance corn in this simple side.

1/4 lb thick-sliced bacon (about 3 slices; preferably Benton's bacon; see Shopping List, page 236)

- 1 tablespoon unsalted butter, softened
- 1 tablespoon white miso (fermented soy bean paste)
- 1 small onion, halved lengthwise and thinly sliced crosswise
- 10 ears corn, kernels cut from cobs (6 to 7 cups)
- 1/2 teaspoon black pepper
- 1/2 cup water
- 1/2 cup thinly sliced scallions (2 to 3)

► Cut bacon crosswise into $\frac{1}{8}$ -inch strips. Cook bacon in a 12-inch heavy skillet over moderate heat, stirring occasionally, until browned and crisp, about 8 minutes.

Transfer bacon with a slotted spoon to paper towels to drain, leaving fat in skillet. ► While bacon cooks, stir together butter and miso in a small bowl. ► Cook onion in bacon fat over moderate heat, stirring, until golden, 5 to 8 minutes. Add corn and pepper and increase heat to moderately high, then cook, stirring constantly, until some of kernels are pale golden, 3 to 4 minutes. Add water and butter mixture and cook, stirring, until corn is tender and coated with miso butter, about 4 minutes. Stir in bacon, $\frac{1}{4}$ cup scallions, and salt and pepper to taste. Serve sprinkled with remaining $\frac{1}{4}$ cup scallions. ☐