

# Fresh Corn with Parmesan



**Serves Four as a Side Dish**

## Steps

1. Carefully cut kernels off the cobs. I use a sheet pan to cut cobs in - this way when the kernels fall they don't get all over the kitchen.

1. In a large saute pan begin melting butter over medium-high heat. Add onions and saute until translucent (about 5 minutes). Add the fresh corn kernels. Season with salt and pepper (I start with  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{2}$  teaspoon freshly ground pepper and then make adjustments before serving).

4. Cook corn for two minutes on medium-low heat, stirring continuously being careful not to brown the onions or corn. Add the half and half and continue cooking until it thickens a bit (another 3 minutes). Taste for seasoning.

5. Remove corn to serving bowl and top with fresh basil and parmesan cheese. Serve hot.

## Ingredients

- 2 tablespoons butter
- $\frac{1}{2}$  cup onion, finely chopped
- 5 cups fresh corn (usually between 2 - 3 ears) or frozen, defrosted corn
- Kosher salt and pepper
- $\frac{1}{2}$  cup half-and-half (or heavy cream)
- $\frac{1}{3}$  cup parmesan cheese, shaved or grated
- 2 tablespoons fresh basil, thinly sliced