



Historical Society of Pennsylvania

PHILADELPHIA'S LIBRARY OF AMERICAN HISTORY

The Totally Corn Cookbook. Siegel, Helene. TX 175 .H77 no. 14

Corn on the Cob

- Ears of corn
- Softened butter
- Salt and freshly ground pepper

Bring enough water to a boil in large pot to generously cover corn. Meanwhile remove and discard husks and silk and rinse corn. Add cobs to water with pinch of salt and cook 2 minutes, once water has returned to boil. Serve immediately with pats of butter, salt, and pepper, or cover pot and keep warm in water as long as 20 minutes.

Corn & Tomatillo Relish

- 2 tablespoons oil
- 1 red bell pepper, stemmed, seeded, and minced
- ½ onion minced
- 1 jalapeño, stemmed, seeded and minced
- 2 cups corn kernels
- 1 (18-ounce) can tomatillos, drained and chopped
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- Coarse salt and freshly ground pepper

Heat oil in large skillet. Add red bell pepper, onion, and jalapeño and sauté, stirring occasionally, until vegetables are soft. Stir in corn, tomatillos, coriander, and cumin and bring to a boil. Reduce heat and simmer 5 minutes. Season to taste with salt and pepper. Serve warm or cold as side dish with grilled or roasted meats. Makes about 3 ½ cups.

Lobster Corn Salad

- ¼ cup rice vinegar
- ¼ cup olive oil
- 8 scallions, trimmed and thinly sliced
- Salt and freshly ground pepper
- 1 pound red potatoes, thinly sliced
- 2 cups fresh corn kernels
- 2 red bell peppers, roasted, peeled, seeded, and diced
- 1 pound cooked lobster meat, in ½ inch slices

Whisk together rice vinegar, oil, scallions, salt, and pepper to make dressing. Set aside. Bring medium pot of salted water to boil. Blanche potatoes just until done, about 8 minutes. Remove with slotted spoon. Rinse with cold water, drain, and toss with half the dressing. In the same pot of boiling water, blanch the corn kernels just until water return to boil. Strain and rinse well with cold water. Add corn and roasted red pepper to potatoes and toss well. Divide and spoon corn mixture into 4 shallow bowls. Top each with lobster meat, drizzle with remaining dressing, and serve. Serves 4.