

Toasted Corn

Serves: 4

Preparation time: 15 minutes

Recipe source: www.vegetariantimes.com

Cooking time: 10 minutes

Ingredients:

2 ears of corn (will make 1 cup corn kernels)

1 1/2 teaspoon cumin

1/4 teaspoon ground black pepper

What to do:

1. Remove leaves from ears of corn until there only one or two layers of leaves remaining.
2. Individually microwave each corn for 2 minutes.
3. Cut corn kernels off the corn cob.
4. Heat frypan over medium-high heat, and coat with oil.
5. Add corn to frypan in a single layer, and sprinkle with cumin, and black pepper.
6. Cook for 5 to 10 minutes, or until golden and crispy, stirring frequently.

Notes:

- The original recipe adds cayenne pepper (to taste) along with the other spices. We omitted this in class.