

Chuck Wagon Corn: Warm, made with kitchen staples

Ingredients

- 3 tablespoons unsalted butter
- 1½ pounds whole kernel frozen corn
- ¼ cup red onion, diced
- ½ cup green pepper, diced
- ½ cup canned pimento, diced
- Salt to taste



Instructions

1. Dice red onion, green pepper and pimento.
2. Melt butter in a large skillet over medium heat.
3. Add red onion and green pepper; cook until soft, 3 to 5 minutes.
4. Reduce heat to medium-low. Stir in corn and pimentos. Cook until heated through and tender, stirring occasionally, 5 to 8 minutes.
5. Remove from heat, season with salt to taste and serve warm.

Chuck Wagon Cord: Cold, made with fresh produce

Ingredients

- 3 tablespoons olive oil
- 8 ears of corn, shucked
- ¼ cup red onion, diced
- ½ cup green pepper, diced
- ½ cup red pepper, diced
- 1 cup chopped herbs (cilantro, basil or parsley)
- Salt to taste



Instructions

1. Cut the corn off the cob. Dice the red onion, green pepper and red pepper.
2. Heat olive oil in a large skillet over medium heat.
3. Add onion and peppers; cook until soft, 3 to 5 minutes.
4. Reduce heat to medium-low. Stir in corn and cook until tender, stirring occasionally, 5 to 8 minutes.
5. Remove from heat, stir in herbs and season with salt to taste.
6. Chill in the fridge for an hour and enjoy cold.