



CORN AND SHALLOTS WITH SUN-DRIED TOMATOES is excerpted from [POULETS & LEGUMES](#) © 2018 by Jacques Pépin. Illustrations © 2015, 2016 by Jacques Pépin. Artwork Photography by Tom Hopkins. Reproduced by permission of Rux Martin Books/Houghton Mifflin Harcourt. All rights reserved.

CORN AND SHALLOTS WITH SUN-DRIED TOMATOES

Serves 4

Like most people, my wife and I usually eat local fresh sweet corn on the cob, just steamed for a few seconds over boiling water. But when the urge for a change hits during corn season, I remove the kernels for use in fritters and soup, or simply sauté them, as here.

4 ears sweet corn, as young and fresh as possible, husked

1 tablespoon peanut oil

1 tablespoon unsalted butter

¼ cup chopped shallots

¼ teaspoon salt

½ teaspoon freshly ground black pepper

¼ cup diced (½-inch) sun-dried tomatoes in oil

¼ teaspoon coarsely chopped fresh cilantro

1. Using a sharp knife or a mandoline, slice the kernels off the ears of corn. (You should have about 3 cups kernels.) Heat the oil and butter in a large skillet until very hot. Add the shallots and sauté for 30 seconds, then add the corn kernels and cook over high heat, tossing, for about 2½ minutes. Add the salt, pepper, tomatoes, and cilantro and cook for about 30 seconds longer.
2. Mix well and serve.

