



# Easy Fried Corn

BY Hollywood Beat magazine Test Kitchen



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**Fried corn** is a delicious and easy-to-make dish that can be enjoyed as a side dish or even as a snack. It offers a delightful combination of flavors. The corn kernels become slightly caramelized, imparting a subtle sweetness, while the sautéed onion and bell pepper add savory notes. The result is a mouthwatering dish that is sure to please your taste buds.

**Servings:** 4 | **Difficulty:** Easy

**PREP TIME:** 10 minutes + **COOK TIME:** 10 minutes = **TOTAL TIME:** 20 minutes

## Ingredients:

- 4 cups of fresh or frozen corn kernels (if using fresh corn, cut the corn off the cob (about 4 to 5 medium ears of corn))
- 2 tablespoons of salted butter
- 1/4 cup of diced onion
- 1/4 cup of diced bell pepper (optional)
- Salt and pepper to taste

- Chopped fresh herbs (such as parsley or cilantro) for garnish (optional)

## Directions:

1. If using **frozen corn**, thaw it before starting. If using **fresh corn**, remove the kernels from the cob.
2. Heat the butter in a large skillet over medium heat.
3. Add the diced onion and bell pepper (if using) to the skillet and cook until they are soft and translucent.
4. Add the corn kernels to the skillet and stir well to combine with the onion and bell pepper.
5. Cook the corn for about 8-10 minutes, stirring occasionally, until it becomes golden brown and slightly crispy.
6. Season the fried corn with salt and pepper to taste.
7. Remove the skillet from the heat and transfer the fried corn to a serving dish.
8. Garnish with chopped fresh herbs (if desired) and serve hot.

## Tips

### Tips for making Fried Corn

1. **Select fresh corn:** Choose corn with plump, juicy kernels. Look for ears that have bright green husks and stems.
2. **Cut the corn off the cob:** Hold the corn upright on a cutting board and use a sharp knife to slice downward, cutting off the kernels. Try to cut as close to the cob as possible without including any of the tough parts.
3. **Season it up:** Sprinkle some salt, pepper, and your choice of herbs or spices over the corn to enhance its flavor. You can use thyme, paprika, cumin, or any other seasoning that you enjoy.

**Fried corn** is best enjoyed when it's still warm, so serve it immediately.

## Notes:

### Serving suggestions

**Fried corn** is a delicious side dish that can be enjoyed on various occasions. Here are a few suggestions on when to serve fried corn:

1. **Barbecues or cookouts:** Fried corn is the ideal side dish to go with burgers, grilled meats, and other barbecue favorites for your outdoor parties.
2. **Thanksgiving dinner:** Thanksgiving is a traditional time to serve comfort foods, and fried

corn can be a tasty addition to your holiday menu. It brings a delightful twist to the classic side dishes.

- 3. Summer picnics:** Fried corn is a great choice for picnics or outdoor gatherings during the summer months. It can be served warm or at room temperature and is sure to please both kids and adults.
- 4. Potluck parties:** If you're attending a potluck event, fried corn is an easy dish to make and transport. It's a crowd-pleaser and pairs well with a variety of main courses.

Remember, **fried corn is versatile and can be enjoyed year-round**. Don't hesitate to experiment and serve it alongside your favorite meals whenever you're in the mood for a tasty treat.

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