



SOUTHERN SKILLET FRIED CORN



A smoky, skillet favorite cooked low and slow for rich, caramelized flavor.

⇒ INGREDIENTS ⇐

- 4 cups corn kernels (fresh or thawed frozen)
- 4-6 slices bacon, chopped
- 1 small onion, diced
- ½ green bell pepper, diced
- 2 cloves garlic, minced
- ½ tsp cracked black pepper
- 1 tsp sugar (optional)
- Salt to taste
- 2 tbs chopped Scallions (optional garnish)

⇒ MISE EN PLACE ⇐

- Thawed Corn
- Chopped Bacon
- Diced Onion & Pepper
- Minced Garlic
- Skillet & Tools

⇒ GRILLER TIPS: ⇐

- Thawed Corn
- Chopped Bacon
- Diced Onion & Pepper
- Skillet & Tools

1. PREP INGREDIENTS

Dice onion, bell pepper, and mince garlic.



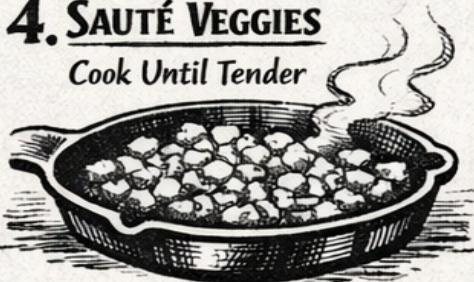
2. COOK BACON

Crisp & Drain



4. SAUTÉ VEGGIES

Cook Until Tender



6. COOK & CARMELIZE

Stir Until Golden



- Time: 15~30 Minutes
- Method: Cast Iron Skillet
- Heat: Med to Med-High
- Serves: 4~6

3. SAVE 1 TBSP BACON GREASE

Drain Excess



5. ADD CORN

Season to Taste.



6. FINISH & SERVE

Add Bacon & Scallions



⇒ YEEHAW! HOW'D IT TURN OUT? ⇐

★ Flavor: ★★★★★

★ Texture: ★★★★★

Make Again? Yes No

★ Texture: ★★★★★

Notes: _____