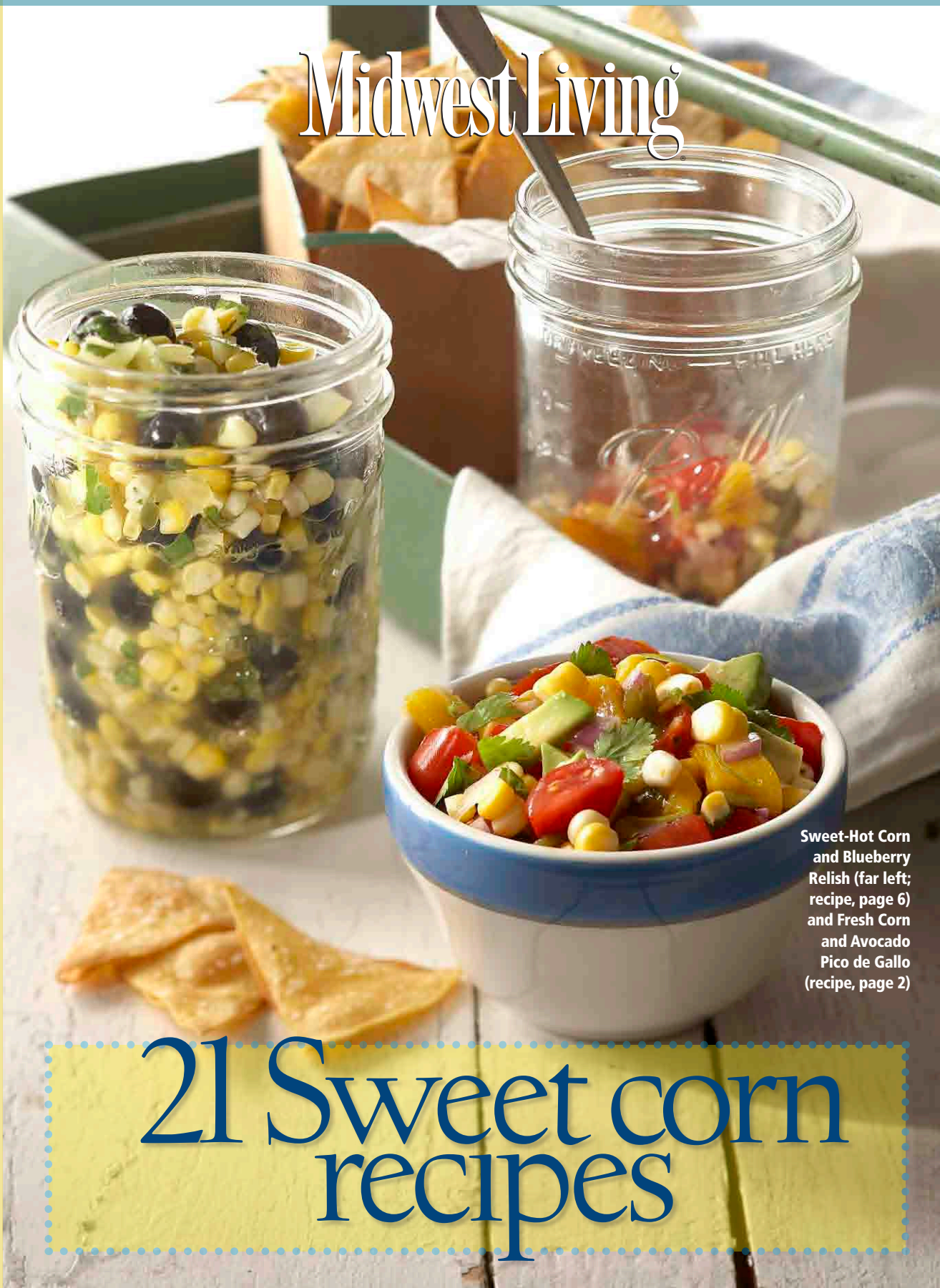


Midwest Living



Sweet-Hot Corn and Blueberry Relish (far left; recipe, page 6) and Fresh Corn and Avocado Pico de Gallo (recipe, page 2)

21 Sweet corn recipes

Buttery Corn on the Cob

PREP: 10 minutes **CHILL:** 1 to 2 hours **COOK:** 5 minutes
Remove husks from fresh ears of corn; discard. Use vegetable brush to remove silks; rinse corn. In covered large pot or Dutch oven, cook corn in enough boiling, lightly salted water to cover for 3 to 5 minutes or until the kernels are tender. Using tongs, remove corn from the water and drain on paper towels. Transfer hot corn to a serving platter. Serve with your choice of butter.

Cotija-Serrano Butter: In a small mixing bowl, beat $\frac{1}{2}$ cup softened butter; 2 tablespoons finely shredded or grated cotija or Parmesan cheese; half to 1 fresh serrano or jalapeño chile pepper, seeded and finely chopped; $1\frac{1}{2}$ teaspoons lime juice; and $\frac{1}{4}$ teaspoon chili powder with an electric mixer on low speed or stir until well combined. Cover and chill in the refrigerator for 1 to 24 hours to allow flavors to blend. Bring the butter to room temperature before serving. **Makes $\frac{3}{4}$ cup.**

Lemon-Parsley Butter: In a small mixing bowl, beat $\frac{1}{2}$ cup softened butter, 1 tablespoon finely snipped fresh Italian (flat-leaf) parsley, $\frac{1}{2}$ teaspoon finely shredded lemon peel, $1\frac{1}{2}$ teaspoons lemon juice and $\frac{1}{4}$ teaspoon sugar with an electric mixer on low speed or stir until well combined. Cover and chill in the refrigerator for 1 to 24 hours to allow flavors to blend. Bring butter to room temperature before serving. **Makes about $\frac{1}{2}$ cup.**

Gorgonzola-Bacon Butter: In a small bowl, beat $\frac{1}{2}$ cup softened butter, 1 tablespoon finely crumbled crisp-cooked bacon or purchased bacon bits, and 1 to 2 tablespoons crumbled Gorgonzola or blue cheese with an electric mixer on low speed or stir until well combined. Cover and chill in the refrigerator for 1 to 24 hours to allow flavors to blend. Bring the butter to room temperature before serving. **Makes about $\frac{1}{2}$ cup.**

Fresh Corn and Avocado Pico de Gallo

PREP: 45 minutes **STAND:** 15 minutes **CHILL:** 4 to 24 hours

- 1 fresh poblano or Anaheim chile pepper or 1 medium green sweet pepper
- 1 medium red, orange or yellow sweet pepper
- 2 cups grape and/or cherry tomatoes, halved or quartered, or 4 medium tomatoes, seeded and coarsely chopped (2 cups)
- 1 cup fresh corn kernels; 1 cup frozen whole kernel corn, thawed; or one 8.75-ounce can whole kernel corn, drained
- $\frac{1}{4}$ cup snipped fresh cilantro
- $\frac{1}{4}$ cup finely chopped red onion or thinly sliced green onion
- $\frac{1}{2}$ teaspoon finely shredded lime peel
- 2 tablespoons lime juice
- 1 teaspoon kosher salt or $\frac{1}{2}$ teaspoon salt
- 1 to 2 cloves garlic, minced
- $\frac{1}{8}$ teaspoon bottled hot pepper sauce or $\frac{1}{4}$ teaspoon ground black pepper
- 1 avocado, halved, seeded, peeled and chopped
- Baked Tortilla Chips (recipe follows) or scoop-shaped tortilla or corn chips

1. Place whole poblano and sweet pepper on a foil-lined baking sheet. Broil 4 inches from the heat for 7 to 10 minutes or until skins are bubbly and blackened, turning occasionally. Carefully bring the foil up and around the peppers to enclose. Let stand about 15 minutes or until cool enough to handle. Pull the skins off gently and slowly using a paring knife. Discard skins. Remove pepper stems, seeds and membranes; discard. Chop the peppers.

2. For salsa: In a large bowl, combine chopped peppers, tomatoes, corn, cilantro, red onion, lime peel, lime juice, salt, garlic and hot pepper sauce. Cover and chill mixture for 4 to 24 hours. Stir in the avocado just before serving.

3. Serve with Baked Tortilla Chips or other chips. Or serve pico de gallo with grilled chicken, steak, pork or fish. **Makes about 6 cups, 24 ($\frac{1}{4}$ -cup) servings.**

Fresh Corn and Black Bean Pico de Gallo: Prepare as directed, except substitute one 15-ounce can black beans, rinsed and drained, for the avocado.

Baked Tortilla Chips: Cut each of eight 6-inch corn tortillas into eight wedges and spread on two large baking sheets. Sprinkle lightly with salt. Bake in a 350° oven for 12 to 15 minutes or until crisp and light brown.

Nutrition facts per serving of pico de gallo without chips: 42 cal, 1 g fat, 0 mg chol, 111 mg sodium, 8 g carbo, 1 g fiber, 1 g pro.

Tasty butter
jazzes up corn

For more summer side
dishes, visit midwest
living.com/summersides.



Summer Corn Chowder

START TO FINISH: 45 minutes

- 4 ears of fresh corn or one 10-ounce package frozen whole kernel corn, thawed (2 cups)
- 1 14-ounce can vegetable broth
- 1 12-ounce package frozen shelled sweet soybeans (edamame); one 10-ounce package frozen baby sweet peas or frozen baby lima beans; or 2 large green, red and/or yellow sweet peppers, seeded and chopped
- 1 large onion, chopped (1 cup)
- 2 teaspoons snipped fresh marjoram or oregano or $\frac{3}{4}$ teaspoon dried marjoram or oregano, crushed
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground white or black pepper
- 1 14.75-ounce can no-salt-added cream-style corn
- 1 cup cubed lean cooked ham or cooked turkey ham
- $\frac{2}{3}$ cup fat-free milk or one 5-ounce can evaporated fat-free milk ($\frac{2}{3}$ cup)
- 1 teaspoon Worcestershire sauce

1. If husks have not been removed from corn, remove and discard. Use a vegetable brush to remove silks; rinse corn. Holding each ear at an angle, use a sharp knife to cut down across the tips of the kernels at two-thirds depth; do not scrape. Measure 2 cups fresh corn kernels.

2. In a large saucepan, bring corn, broth, soybeans, onion, marjoram, salt and white pepper to boiling; reduce heat. Simmer, covered, for 5 to 7 minutes or until corn and onion are tender. Stir in undrained cream-style corn, ham, milk and Worcestershire sauce. Heat through. If you like, garnish each serving with a fresh marjoram sprig. **Makes 6 (1 $\frac{1}{2}$ -cup) main-dish servings.**

Tuna Corn Chowder: Prepare as directed, except omit ham. Stir in one 6-ounce can tuna, drained and broken into chunks, with the cream-style corn.

Crab Corn Chowder: Prepare as directed, except omit ham. Stir in one 6-ounce can crabmeat, drained, flaked and cartilage removed, with cream-style corn.

Nutrition facts per serving of original chowder: 211 cal, 5 g fat, 11 mg chol, 736 mg sodium, 30 g carbo, 5 g fiber, 14 g pro.

Corn-on-Corn Bread

PREP: 25 minutes **BAKE:** 20 minutes

- 2 ears of fresh corn; 1 cup frozen whole kernel corn, thawed; or one 8.75-ounce can whole kernel corn, drained
- 1 cup white whole wheat flour, whole wheat flour or all-purpose flour
- 1 cup yellow, blue or white cornmeal
- $\frac{1}{4}$ cup packed light brown sugar or 3 tablespoons granulated sugar
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon kosher salt or salt
- $\frac{1}{4}$ teaspoon ground cumin or chili powder
- 1 cup buttermilk, sour milk* or milk
- 2 eggs, lightly beaten
- 2 tablespoons butter or margarine, melted
- 2 tablespoons corn oil or vegetable oil
- 1 cup shredded aged white extra-sharp cheddar cheese, sharp cheddar cheese or Fontina cheese (4 ounces)

1. If husks have not been removed from corn, remove and discard. Use a vegetable brush to remove silks; rinse corn. Holding each ear at an angle, use a sharp knife to cut down across tips of kernels at two-thirds depth; do not scrape. Measure 1 cup fresh corn kernels.

2. Grease a 9x9x2-inch square or 9x1 $\frac{1}{2}$ -inch round baking pan; set aside. In a medium bowl, stir together flour, cornmeal, brown sugar, baking powder, salt and cumin; set aside.

3. In a small bowl, whisk together the buttermilk, eggs, butter and corn oil. Add buttermilk mixture all at once to cornmeal mixture. Stir just until moistened (batter should be slightly lumpy). Stir in corn and cheese. Pour batter into prepared pan.

4. Bake in 400° oven 20 to 25 minutes or until edges are brown and wooden toothpick inserted near center comes out clean. Cool slightly; serve warm. **Makes 9 servings.**

Corn-on-Corn Muffins: Prepare as directed, except spoon batter into 12 greased 2 $\frac{1}{2}$ -inch muffin cups, filling cups two-thirds full. Bake in a 400° oven about 15 minutes or until edges are golden brown. **Makes 16 muffins.**

Skillet Corn-on-Corn Bread: Prepare as directed, except place a 9- or 10-inch cast-iron skillet with 1 tablespoon butter in hot oven for 5 minutes; swirl pan to coat with butter. Continue as directed above, pouring batter into hot skillet. Bake in a 400° oven for 20 to 25 minutes or until edge is golden brown and a wooden toothpick inserted near the center comes out clean. Cool slightly; serve warm. **Makes 12 wedges.**

***TO MAKE SOUR MILK:** Place 1 tablespoon lemon juice or vinegar in glass measuring cup. Add milk to make 1 cup total liquid; stir. Let stand for 5 minutes before using it in recipe.

Nutrition facts per serving (9): 268 cal, 12 g fat, 68 mg chol, 372 mg sodium, 34 g carbo, 2 g fiber, 9 g pro.

*Cheese-spiked
corn bread*



For more comfort
food ideas, visit
[midwestliving.com/
comfort](http://midwestliving.com/comfort).

Sweet Corn Ice Cream

PREP: 1¼ hours **STAND:** 1 hour 20 minutes

CHILL: 8 to 24 hours **FREEZE:** per manufacturer's directions **RIPEN:** 4 hours

- 6 to 7 fresh ears of corn or 3 cups frozen whole kernel corn
- 2 cups half-and-half, light cream or whole milk
- ¾ cup sugar
- 6 inches stick cinnamon, broken into pieces
- 1 whole nutmeg, broken into pieces
- 8 egg yolks
- 2 tablespoons peach preserves
- 2 cups whipping cream
- 1 tablespoon lime juice
- 1 teaspoon kosher salt or ½ teaspoon salt
- Caramel-flavored ice cream topping (optional)
- Caramel corn or kettle corn (optional)

1. If husks have not been removed from corn, remove and discard. Use a vegetable brush to remove silks; rinse corn. Place 1 ear of corn at a time in a shallow pan. Holding the ear at an angle, use a sharp knife to cut down across tips of kernels at two-thirds depth. Using dull side of the knife, scrape the corn cob to release the milky juices into the pan. Measure 3 cups cut

corn with its juices. Break the cobs in half.

2. In a food processor or blender, combine 1½ cups of the corn and 1 cup of the half-and-half. Cover and process or blend until nearly smooth. Transfer corn mixture to a large heavy saucepan. Repeat with the remaining 1½ cups corn and 1 cup half-and-half. Add cob pieces, ½ cup of the sugar, the cinnamon and nutmeg to corn mixture in saucepan. Cook over medium heat, stirring frequently, just until tiny bubbles form around the edge. Reduce heat to low and cook, stirring frequently, for 15 minutes. Remove from heat; cover and let stand for 1 hour. Using tongs, remove corn cobs and cinnamon, shaking off as much of the corn mixture as possible.

3. Pour corn mixture through a fine-mesh sieve into large bowl, pressing on solids with back of a spoon; discard solids. Transfer the strained mixture to a clean large heavy saucepan. Add egg yolks, peach preserves and the remaining ¼ cup sugar; whisk until combined. Cook and stir constantly with a heatproof rubber scraper or wooden spoon over medium heat until the custard coats the back of a metal spoon.* Remove saucepan from heat and let stand for 20 minutes.

4. Strain the custard through a fine-mesh sieve into a large bowl placed in a larger bowl

of ice water. Stir custard until cooled. Stir in whipping cream, lime juice and the salt. Cover the surface of the custard with plastic wrap and chill for 8 to 24 hours.

5. Spoon chilled custard into a 4- to 5-quart ice cream freezer. Freeze according to the manufacturer's directions. Ripen ice cream at least 4 hours. If you like, serve with caramel topping and caramel or kettle corn. **Makes about 6 cups, 12 (½-cup) servings.**

***CUSTARD DONENESS TEST:** Swipec a finger across the custard on the back of a metal spoon. When the custard is done, the line made by your finger will remain without the custard running back together.

HOW TO RIPEN ICE CREAM: To ripen ice cream in a traditional-style ice cream freezer, after churning, remove the lid and dasher and cover the top of freezer can with waxed paper or foil. Plug the hole in the lid with a small piece of cloth; replace the lid. Pack the outer freezer bucket with enough ice and rock salt to cover the top of the freezer can, using 4 cups ice to 1 cup salt. When using an ice cream freezer with an insulated can, after churning, remove dasher; replace lid. Cover the lid with ice and a towel.

Nutrition facts per serving: 321 cal, 23 g fat, 209 mg chol, 200 mg sodium, 27 g carbo, 1 g fiber, 5 g pro.



Surprise corn taste

For more ice cream recipes, visit midwestliving.com/icecream.



Cornmeal Griddle Cakes

PREP: 30 minutes **COOK:** 4 minutes per batch

- 4 ears of fresh corn or one 10-ounce package frozen whole kernel corn, thawed (2 cups)
- 4 slices bacon
- 1 medium onion, chopped ($\frac{1}{2}$ cup)
- 1 cup buttermilk or sour milk (see tip on page 3)
- 1 egg, lightly beaten
- 1 tablespoon snipped fresh chives
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup blue or yellow cornmeal
- 1 tablespoon sugar
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- Crème fraîche or sour cream

1. If husks have not been removed from corn, remove and discard. Use a vegetable brush to remove silks; rinse corn. Holding each ear at an angle, use a sharp knife to cut down across the tips of the kernels at two-thirds depth; do not scrape. Measure 2 cups fresh corn kernels.

2. In a very large skillet, cook bacon until crisp. Remove bacon, reserving drippings in skillet. Drain bacon on paper towels; crumble finely. Cook corn and onion in reserved drippings over medium heat 5 minutes or until tender. Cool slightly. Place half of the corn mixture (about $\frac{3}{4}$ cup) in food processor or blender. Cover; process or blend until nearly smooth. Transfer to a medium bowl. Stir in buttermilk, egg and chives.

3. In a large bowl, stir together flour, cornmeal, sugar, baking powder, baking soda and salt. Add buttermilk mixture all at once to flour mixture. Stir just until moistened (batter should be slightly lumpy). Stir in the remaining corn mixture and bacon. Let batter stand for 5 minutes.

4. Heat lightly greased griddle or heavy large skillet over medium heat until drops of water dance across surface. For each griddle cake, spoon $\frac{1}{4}$ cup batter into skillet. Spread batter, if necessary, into a circle about 3 inches in diameter. Cook about 2 minutes on each side, turning when griddle cakes are golden brown and edges are slightly dry.

5. Serve warm with crème fraîche or sour cream. **Makes 12 griddle cakes (6 side-dish servings).**

Nutrition facts per serving: 389 cal, 22 g fat, 81 mg chol, 492 mg sodium, 39 g carbo, 2 g fiber, 10 g pro.

Sweet Corn Pizza

PREP: 25 minutes **BAKE:** 12 minutes

Nonstick cooking spray

4 8-inch Italian bread shells (Boboli) or 6- to 7-inch pita bread rounds

$\frac{1}{2}$ cup dried tomato pesto or basil pesto

1 14-ounce can artichoke hearts, drained and coarsely chopped

1 cup fresh corn kernels

$\frac{1}{2}$ cup chopped green sweet pepper

8 ounces fresh mozzarella cheese, cut into bite-size pieces; one 8-ounce package shredded Italian blend cheeses (2 cups); or 8 ounces semisoft goat cheese (chèvre) or feta cheese, crumbled

Fresh basil leaves

1. Line a very large baking sheet (or two large baking sheets) with foil. Lightly coat foil with nonstick cooking spray. Place bread shells on prepared baking sheet. Bake in a 425° oven for 5 minutes. Remove bread shells from oven.

2. Spread tomato pesto over bread shells, leaving a $\frac{1}{2}$ -inch border around the edges. Arrange artichoke hearts, corn and sweet pepper on bread shells. Sprinkle with cheese. Bake for 12 to 15 minutes or until cheese is melted and pizzas are heated through.

Sprinkle basil leaves over the tops of pizzas before serving. **Makes**

4 main-dish or 8 appetizer servings.

Nutrition facts per main-dish serving: 776 cal, 38 g fat, 43 mg chol, 1,455 mg sodium, 85 g carbo, 8 g fiber, 27 g pro.



For more pizza ideas,
visit midwestliving.com/pizza.



Old-Fashioned Scalloped Corn

PREP: 25 minutes **BAKE:** 35 minutes **STAND:** 10 minutes

- 3 tablespoons butter or margarine
- $\frac{3}{4}$ cup coarsely crushed saltine crackers (about 10 crackers)
- 1 large onion, finely chopped (1 cup)
- 2 cups fresh corn kernels or one 10-ounce package frozen whole kernel corn, thawed (2 cups)
- 1 14.75-ounce can cream-style corn
- 1 cup coarsely crushed saltine crackers (14 to 15 crackers)
- 1 cup milk, half-and-half or light cream
- 3 eggs, lightly beaten
- 1 4-ounce jar diced pimiento, drained
- $\frac{1}{2}$ teaspoon ground black pepper or $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{4}$ teaspoon paprika (optional)
- $\frac{1}{2}$ cup shredded Swiss, Gruyère, cheddar or provolone cheese (2 ounces) (optional)

1. Grease a 2-quart oval baking dish, 2-quart round casserole dish or 8x8x2-inch baking dish (2-quart square); set aside.
2. For topping: In a 12-inch skillet, melt 2 tablespoons of the butter over medium heat. Add the $\frac{3}{4}$ cup crushed crackers. Cook and stir until crackers are light brown; remove from skillet and set aside.
3. In the same skillet, melt the remaining 1 tablespoon butter over medium heat. Add onion and cook until tender, stirring occasionally. Stir in 2 cups corn, undrained cream-style corn, the 1 cup crushed crackers, milk, eggs, pimiento, black pepper and, if you like, paprika.
4. Transfer the corn mixture to the prepared baking dish. Sprinkle with topping.
5. Bake, uncovered, in a 325° oven for 35 to 40 minutes or until center is set and a knife inserted near center comes out clean. Remove from oven. If you like, sprinkle with cheese. Let stand for 10 minutes before serving. **Makes 8 servings.**

Old-Fashioned Scalloped Corn with Ham: Prepare as directed, except stir 6 ounces cubed cooked ham into corn mixture in skillet.

Old-Fashioned Scalloped Corn with Oysters:

Prepare as directed, except stir one 8-ounce can whole oysters, drained, into corn mixture in skillet.

Nutrition facts per serving of the original scalloped corn: 204 cal, 8 g fat, 93 mg chol, 327 mg sodium, 29 g carbo, 2 g fiber, 7 g pro.

Sweet-Hot Corn and Blueberry Relish

PREP: 25 minutes **CHILL:** 4 hours

- 1 tablespoon corn oil or vegetable oil
- 2 cups fresh corn kernels or one 10-ounce package frozen whole kernel corn, thawed (2 cups)
- 1 to 2 cloves garlic, minced
- 2 tomatillos, husks removed, rinsed, and finely chopped (about $\frac{1}{2}$ cup) or finely chopped green tomatoes
- 2 fresh jalapeño or serrano chile peppers, seeded and finely chopped*
- $\frac{1}{4}$ cup snipped fresh cilantro
- 3 tablespoons honey
- 1 teaspoon finely shredded lime peel
- 2 tablespoons lime juice
- $\frac{1}{4}$ teaspoon salt
- 1 cup fresh blueberries

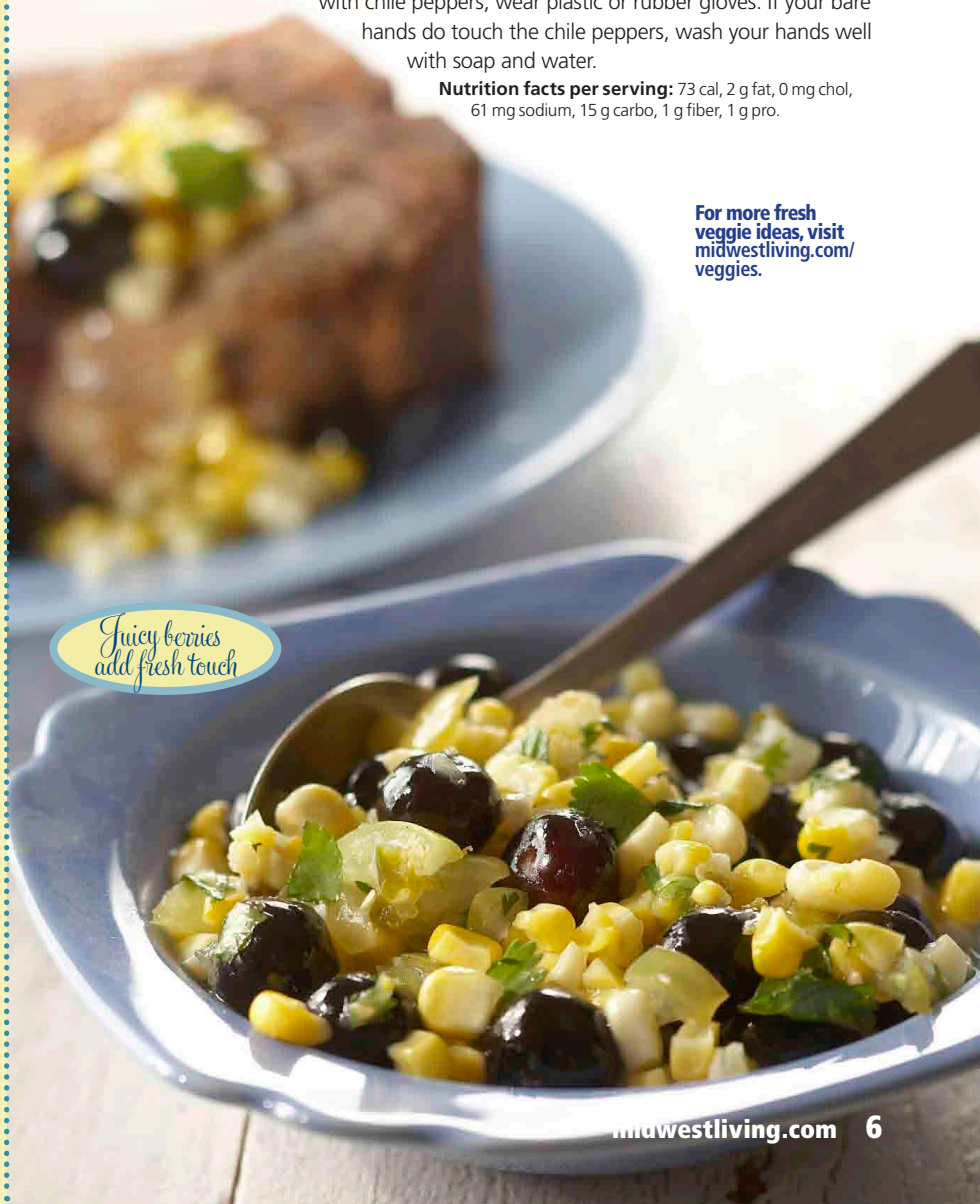
1. In a large nonstick skillet, heat the oil over medium heat. Add corn and garlic. Cook and stir 5 minutes. Stir in tomatillos and jalapeño peppers. Cook and stir 5 minutes more or until tomatillos are soft (the corn should be cooked but still firm). Remove from heat and cool slightly. Stir in cilantro, honey, lime peel, juice and salt.

2. Gently toss in blueberries. Transfer the relish to a covered container and chill for 4 hours to allow flavors to blend.

3. Bring relish to room temperature before serving. Serve relish as a side dish with grilled steaks, chops, burgers, chicken or fish. **Makes about 2½ cups, 10 ($\frac{1}{4}$ -cup) servings.**

***HANDLING HOT PEPPERS:** Because hot chile peppers contain volatile oils that can burn your skin and eyes, avoid direct contact with them as much as possible. When working with chile peppers, wear plastic or rubber gloves. If your bare hands do touch the chile peppers, wash your hands well with soap and water.

Nutrition facts per serving: 73 cal, 2 g fat, 0 mg chol, 61 mg sodium, 15 g carbo, 1 g fiber, 1 g pro.



*Juicy berries
add fresh touch*

For more fresh
veggie ideas, visit
[midwestliving.com/
veggies.](http://midwestliving.com/veggies)



Melty cheese center!

Chicken and Corn Hash Brown Bake

PREP: 25 minutes **BAKE:** 1 hour 20 minutes

STAND: 10 minutes

- 1 10.75-ounce can reduced-fat and reduced-sodium condensed cream of chicken soup
- 1 8-ounce carton sour cream
- ½ cup milk
- 2 teaspoons dried dillweed or dried basil, crushed
- ¾ teaspoon ground black pepper
- 1 28-ounce package frozen diced hash brown potatoes with onions and peppers, thawed
- 2 cups chopped smoked or roasted chicken or turkey
- 2 cups fresh corn kernels; one 10-ounce package frozen whole kernel corn, thawed (2 cups); or one 15.25-ounce can whole kernel corn, drained
- 1 8-ounce package cream cheese, cubed
- 1 8-ounce package shredded Colby, cheddar or Swiss cheese (2 cups)
- 1 cup seasoned croutons, coarsely crushed (optional)

1. In a very large bowl, combine soup, sour cream, milk, dillweed and pepper. Stir in potatoes, chicken or turkey, corn, cream cheese and ½ cup of the Colby cheese. Spoon the chicken mixture into a greased 13x9x2-inch baking dish (3-quart rectangular).

2. Bake, covered, in a 350° oven for 40 minutes. Uncover and stir mixture. Sprinkle with the remaining 1½ cups Colby cheese. Bake, uncovered, about 40 minutes more or until top is golden and potatoes are tender, sprinkling with croutons, if you like, the last 10 minutes of baking. Let stand 10 minutes before serving. **Makes 12 servings.**

Nutrition facts per serving: 310 cal, 18 g fat, 64 mg chol, 715 mg sodium, 25 g carbo, 2 g fiber, 15 g pro.

Fresh Corn Risotto with Wild Rice & Pancetta

START TO FINISH: 55 minutes

- 2 tablespoons butter
- 2 tablespoons olive oil
- 8 ounces pancetta, chopped
- 1 large onion, finely chopped (1 cup)
- 1¼ cups uncooked Arborio rice
- 1 cup dry white wine or chicken broth
- ¼ to ½ teaspoon crushed red pepper
- 2 14-ounce cans reduced-sodium chicken broth
- 1½ cups fresh corn kernels or frozen whole kernel corn, thawed
- 1 cup cooked wild rice
- ½ cup freshly grated Parmigiano-Reggiano cheese (2 ounces)
- 2 tablespoons butter, cut into pieces
- ½ teaspoon freshly ground black pepper
- Shaved Parmigiano-Reggiano cheese
- Snipped fresh Italian (flat-leaf) parsley

1. In a large saucepan, heat the 2 tablespoons butter and the oil over medium-high heat. Add pancetta; cook and stir about 8 minutes or until nicely browned. Using a slotted spoon, remove pancetta and drain on paper towels, reserving drippings in pan. Reduce heat to medium. Add onion to reserved drippings; cook and stir until onion is tender.

2. Add Arborio rice to onion in saucepan; cook and stir over medium heat 3 minutes or until rice begins to brown. Stir in half of the cooked pancetta. Carefully add wine and red pepper.

3. In a medium saucepan, bring broth to boiling; reduce heat and simmer. Slowly add 1 cup of the broth to rice mixture, stirring constantly. Continue to cook and stir over medium heat until liquid is absorbed. Add another ½ cup of the broth to the rice mixture, stirring constantly. Continue to cook and stir until the liquid is absorbed. Add remaining broth mixture, ½ cup at a time, cooking and stirring constantly just until rice is tender and the broth is absorbed (about 20 minutes total).

4. Stir in corn, cooked wild rice, the ½ cup cheese, the 2 tablespoons butter pieces and black pepper. Cook over low heat for 3 minutes, stirring occasionally.

5. Divide risotto among six shallow pasta dishes or bowls. Sprinkle risotto with the remaining cooked pancetta, the shaved cheese and parsley. **Makes 6 main-dish or 12 side-dish servings.**

Nutrition facts per main-dish serving: 559 cal, 28 g fat, 54 mg chol, 1,239 mg sodium, 55 g carbo, 3 g fiber, 18 g pro. ■



Summer comfort food

For more recipes with cheese, visit midwestliving.com/cheese.