

Corn Medley

INGREDIENTS

2 bacon strips
1 cup whole kernel corn
2 tablespoons finely chopped onion
1/2 cup chopped fresh tomato
1/4 teaspoon dried basil
salt and pepper to taste

DIRECTIONS

In a medium skillet, cook bacon until crisp. Remove to paper towel to drain; reserve 1 tablespoon of drippings. Add corn and onion to skillet; cook and stir over medium-low heat until onion is tender. Add tomato and basil. Reduce heat to low; cover and cook for 5-7 minutes or until vegetables are tender, stirring occasionally. Crumble bacon; add to the vegetables. Season with salt and pepper.

