

# CORN

## 'nduja, purple basil

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SERVES 2

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2 ears of corn

A spoonful of 'nduja\*

Some good olive oil

Kosher salt

A handful of purple basil, small leaves only (Thai basil or mint will work, too)

\* 'Nduja is a spicy, fatty, spreadable sausage from the Calabria region of Italy. We used to have to smuggle it in from Florence, now you can get it in the United States.

When corn is in peak season, it's so good you don't even have to cook it. You *shouldn't* cook it. See if the vendor at the farmers' market will take a buck to let you bite into an ear before you buy more. You want the sweetest, crunchiest corn you can get. If you've got perfect corn—like if you're happy eating it right off the cob—what follows isn't so much a recipe as instructions for how to plate.

Take the kernels off the corn. To do this, a lot of people stand the corn up in a bowl (to catch flying kernels) and run a sharp knife down it from top to bottom. But it's actually easier if you just lay the corn flat on a surface and shave the kernels off with the knife.

If the corn tastes absolutely perfect to you as is, skip the next step. Otherwise, cook the kernels in a very hot dry pan, giving the pan an occasional shake, for a minute or two—just until they give off a roasted corn smell, not until they start to color.

Take a generous spoonful of 'nduja and spread it across two plates; you're going for a wide band that arcs across the plate, so that you get a little 'nduja with each bite of corn. Dress the corn with a little olive oil, a tiny pinch of salt, and the purple basil leaves. Garnish with a little more olive oil, and serve.