

Southwest Corn

6 - 8 Servings

Amount	Size	Description
1	Package	Whole kernel corn
1	Whole	Anaheim red pepper (keep seeds for more spice) finely chopped
6	Stalks	Green peppers – chopped to dark green
1	Tbl	Chopped oregano
¼	Cup	White wine
¼	tea	Cayenne pepper
		Olive Oil
		Salt and Pepper

1. Add oil to saucepan with, onions, pepper, and oregano
2. Add wine and reduce
3. Thaw frozen corn in boiling water 3 minutes
4. Drain corn and add to saucepan.
5. Add butter, salt, pepper, and cayenne
6. Using medium heat and sauté 5 minutes
7. Make sure corn does not discolor

