

COUSCOUS WITH CORN AND SCALLIONS IN BROWN BUTTER

(adapted from Fine Cooking, Aug/Sep 2012)

1 + 1/2 Tbs butter
2 tsp fresh thyme leaves
kernels of 2 ears of corn
2 scallions, finely sliced (white and light green parts)
3/4 cup couscous
1/2 tsp salt
black pepper to taste
1 cup boiling water

Melt the butter on medium-low heat and cook stirring occasionally, until the butter gets a hint of golden color. Do not let it turn brown at this point because it will still cook a little further. Add the thyme, and cook until fragrant.

Add the corn kernels, salt and pepper, cook for 2 minutes, increasing the heat slightly so they brown up. Add the scallions, cook until they soften, another minute or so. Add the boiling water all at once, close the pan and remove from the heat. Let it rest 5 minutes, fluff with a fork, and serve.