Fresh Corn Sauté

Makes 6 servings

From Simply in Season by Mary Beth Lind and Cathleen Hockman-Wert

3 tbsp. butter

1 c. green pepper, chopped

½ c. onion, chopped

* Melt butter in frying pan. Sauté green pepper and onion for 2 minutes.

4 c. corn, cut off the cob

¼ c. water

1 tbsp. honey

1 tsp. salt

Pepper to taste

2 tbsp. red sweet pepper, diced (optional)

* Add and stir well. Cover and cook over medium heat 10-12 minutes.

½ c cheddar cheese, shredded

4 slices bacon, cooked and crumbled

* Sprinkle over corn and serve.