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Corn With Bacon and Mushrooms

Prep Time: 5 mins

Cook Time: 20 mins

Total Time: 25 mins

Ingredients

- 2 slice(s) bacon
- 1/2 cup(s) shallot(s), thinly sliced
- 3 cup(s) mushrooms, sliced mixed mushrooms (such as oyster, shiitake and/or baby bella)
- 4 ear(s) corn, kernels cut from cob
- 1/4 cup(s) water
- 1/4 teaspoon salt
- 1/4 teaspoon pepper, black ground

Preparation

1. Cook bacon in a large nonstick skillet over medium heat until crisp, 5 to 7 minutes. Transfer to a cutting board and chop.
2. Discard all but 1 tablespoon of the bacon fat from the pan.
3. Add shallots and cook, stirring, until softened, about 2 minutes.
4. Add mushrooms and cook, stirring, until they begin to release their juices, about 3 minutes more.
5. Add corn kernels and water and cook until the corn is tender-crisp, about 5 minutes.
6. Remove from the heat; stir in chopped bacon and season with salt and pepper.

