

10-Minute
Corn Recipes
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How to Make
**Tender,
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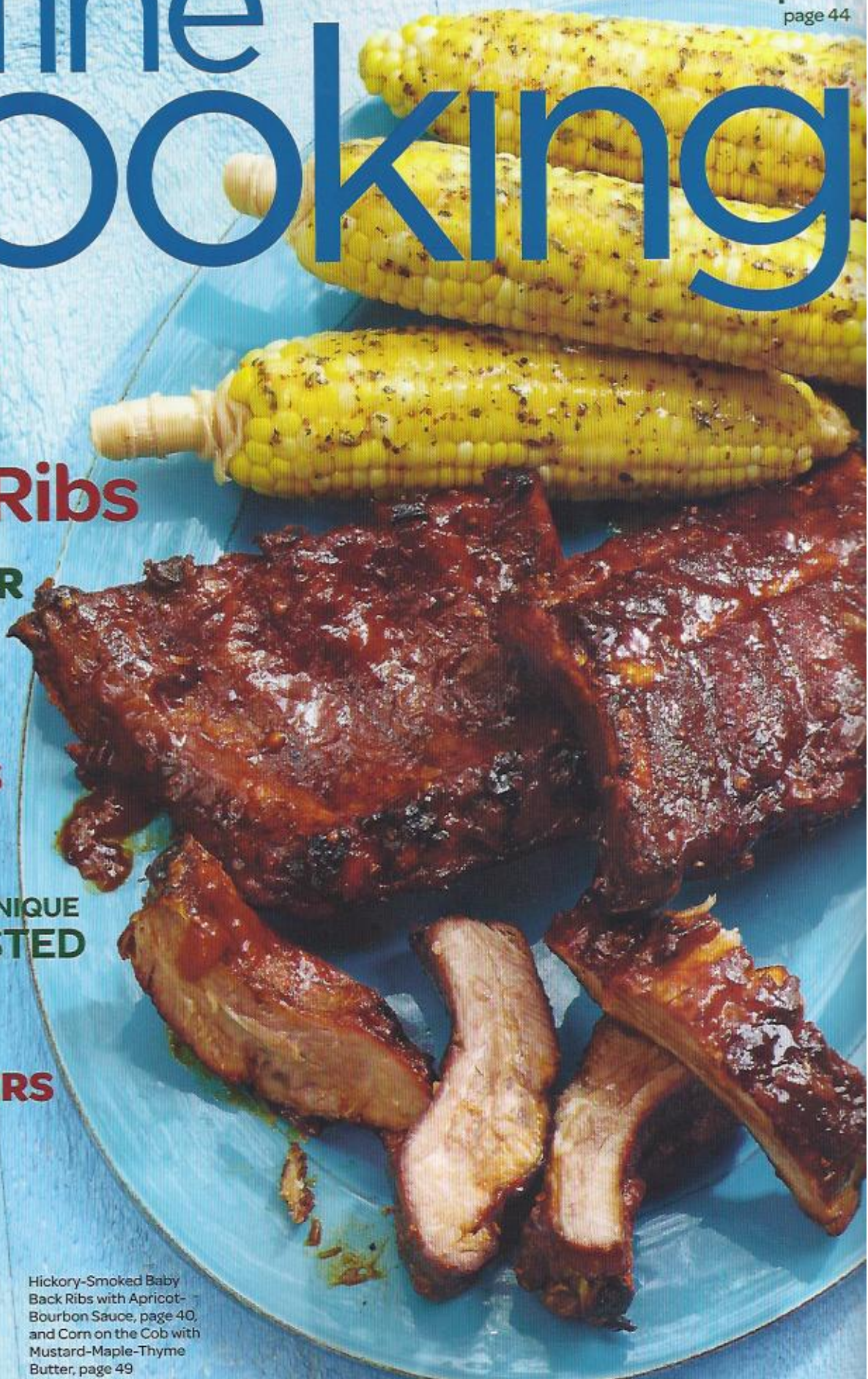
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Hickory-Smoked Baby
Back Ribs with Apricot-
Bourbon Sauce, page 40,
and Corn on the Cob with
Mustard-Maple-Thyme
Butter, page 49





corn, green pepper, ham, and cheese omelet

This twist on a western omelet makes for a hearty breakfast (or a fast and easy dinner) when served with buttered toast. Serves 1

Melt $\frac{1}{2}$ Tbs. **unsalted butter** in an 8-inch nonstick skillet over medium-high heat. Add 2 heaping Tbs. fresh **corn** kernels (from about a third of a medium ear), 1 Tbs. small-diced **green bell pepper**, a generous pinch of **kosher salt**, and a few grinds of **black pepper**. Cook, stirring frequently, until tender, about 2 minutes, then reduce the heat to low.

In a small bowl, whisk 2 large **eggs**. Add the eggs to the skillet and spread them and the corn mixture evenly around the pan. Cover and cook until the top is set, about 2 minutes. Lay 1 slice of **Jarlsberg cheese** on top of the egg and add 1 slice **smoked ham** cut into $\frac{1}{4}$ -inch strips. Turn off the heat and let sit, covered, until the cheese is melted, 30 seconds. Using a spatula, lift one edge of the omelet, fold it over by a third, and then continue to roll it out of the pan and onto a plate, seam side down. Serve immediately.