

Sweet Corn and Onion Side Dish
Chef Jason Morse, Valley Country Club

4 Ears, Olathe Corn (Peel, butter and season each ear) then grill on medium temp until corn is lightly colored and soft, then cut from the cob and hold for cooking

2 Cups Cipollini Onions

.25 Cup, Colorado Honey

.25 cup Oil, Olive

Salt, Kosher

Pepper, Black Ground

1 – Season and Grill Corn until golden

2 – Remove corn from the cob

3 – Heat large sauté pan and add the oil, bring to temp

4 – Add the onions and sauté until golden

5 – Add the salt and pepper to the onions

6 – Add the honey and cook until well caramelized

7 – Add the corn and combine

8 – Adjust seasoning as needed