



## INGREDIENTS

### CREAM OF CORN

- 1 TBSP of olive oil
- 1 diced sweet onion
- ½ TBSP of minced garlic
- 4 cups of fresh corn kernels
- 1 dollop of unsalted butter
- 1 cup of heavy cream

### STRING BEANS

- ½ Lb. of string beans
- Dollop of butter
- 1 TBSP of olive oil
- 2 whole garlic cloves
- ½ cup of pecans



## CREAM OF CORN/ STRING BEANS

By Caterina Romano's Kitchen

### DIRECTIONS

#### CREAM OF CORN

1. In a non-stick pan, heat the oil over medium heat.
2. Add the onions, season with salt and sauté the onions until translucent.
3. Add the garlic and sauté until fragrant, about 1 minute.
4. Add the corn kernels and butter. Cook gently until the corn kernels are toasted.
5. Add the cream and simmer until the mixture thickens.

**ENJOY THE CREAM OF CORN**

#### STRING BEANS

1. Bring a large pot of salted water to a boil.
2. Add the green beans and reduce the heat to medium-low. Simmer until beans start to soften, 4-5 minutes.
3. Fill a glass bowl with water and add ice cubes. Transfer the beans to the cold water. This will prevent them from cooking further and it will maintain the green color.
4. In a large skillet, melt the butter and add the oil.
5. When hot add the green beans and sauté for 5 minutes.
6. Add the garlic and cook until fragrant.
7. Add the pecans and stir.
8. Season to taste.

**ENJOY THE STRING BEANS**