

Featuring Tennessee Gourmet® Products

© 2007

**Fried Corn**

6 slices, peppered bacon, diced	1/4 tsp. black pepper
4 cups fresh kernel corn	1 Tbsp. butter
1/4 tsp. Tennessee Gourmet® Savory, Beef Rub	1/2 tsp. sugar
1/4 tsp. Kosher salt	

In a large skillet, fry the bacon until translucent.

Add corn, Savory, salt, butter and pepper. Stir constantly for about 5 minutes. Add the sugar and continue to stir for about another 5 minutes. While stirring continue to break up the bacon pieces into smaller sizes to better disperse the flavor.

Remove from stove and serve hot.

**Note:** *Frozen corn can be used for the recipe, ensure that it is fully thawed before proceeding with the recipe.*