

The Last of McConnell's Farm Corn in Thyme and Butter

- 2 # Frozen, fresh sweet corn
 - 3 Tbs. Butter (or more if you desire and I usually desire)
 - 2 Tbs. Picked fresh thyme
- Salt and pepper

We started buying our corn a few years ago from a woman named Amy McConnell-Schaarsmith. She had grown up on a farm west of Pittsburgh, moved to the city, married, and started work as a newspaper writer when she got the urge to revisit the family farm. Since they had a strong farm stand but needed to increase revenues, she decided to pursue farm markets. One day, frustrated and hauling home left-over corn after the market, she stopped at Casbah. She charmed us with her sweet, tasty corn and we became converts.

I buy a lot of corn at peak season, blanch it, chill it, cut it off the cob, and freeze it in baggies. I can never seem to get enough corn done to make it through the year and usually run out in the winter. I always set some of this freezer gold aside for Thanksgiving and Christmas. The last bag of corn going into the pot always causes a sad longing to sweep through me. We will not taste that flavor, that fresh corn goodness, that from-the-field summer flavor until next year. We just won't.

1. Melt the butter in a sauce pot. Add corn and thyme.
2. Season with salt and pepper. Just warm enough to heat. Don't cook more than that.
3. Serve right away. Savor the Summer.