

# Polenta with Corn (Corn on Corn)

Serves 6 - 8

Has there ever been a more pleasing phrase than “corn on corn?” Close your eyes and you can see it now: a bowl of perfectly tender, creamy polenta with plenty of black pepper and just the right amount of Parmesan, topped with some buttery, lightly spiced, just-cooked corn. It’s a starch, it’s a carb, it’s a vegetable, it’s celebrating both peak summer produce and reliable pantry staples, it’s everything! A summer dream if there ever was one (though I have been known to make this deep into the cooler season).

However you get to 2 cups of corn kernels (shucking and cutting the kernels off fresh cobs yourself, or using a bag of frozen corn kernels) is fine. Kind of the ideal “make ahead side” for any meat or other vegetables you’re searing or grilling this summer. Both the polenta and the sizzled corn kernels can be made a few hours ahead—just know you may need to loosen up the polenta with a bit of water if it gets too stiff, no big deal.

## Ingredients

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**2 cups coarsely ground polenta**  
**Kosher salt and freshly ground black pepper**  
**5 tablespoons unsalted butter, divided**  
**3–4 ears corn, shucked and kernels removed (or about 2 cups corn kernels, however you get there)**  
**¼ – ½ cup Parmesan or pecorino, plus more**  
**¼ teaspoon hot paprika**  
**Pinch of crushed red pepper flakes**

## Instructions

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1. Bring 8 cups of salted water to a boil in a large pot. Reduce heat to low and whisk in polenta. Cook, whisking occasionally to prevent clumping or sticking to the bottom of the pot, until cooked through, 15–20 minutes. Once polenta is fully cooked, remove from heat and whisk in 3 tablespoons butter, ¼ cup Parmesan and season with salt and pepper. Season with more salt, pepper and Parmesan as you like.
2. Meanwhile, in a medium skillet, heat 2 tablespoons butter over medium heat. Add corn kernels and season with kosher salt and lots of freshly ground pepper. Add paprika and a pinch of crushed red pepper flakes and cook, stirring occasionally, just to take the raw edge off and bring out the sweetness, 2-3 minutes.
3. Spoon polenta into a large serving bowl and top with corn, more black pepper or crushed red pepper flakes and Parmesan.

**DO AHEAD:** Polenta and sauteed corn can both be made a few hours ahead (may need to add water to the polenta upon reheating to get it back to the correct consistency/texture).