

Sides

- Foolproof Boiled Corn
- Foolproof Hollandaise Sauce
- Fresh Pineapple Salsa
- Tabbouleh

Foolproof Boiled Corn

From: <https://www.americastestkitchen.com/recipes/9071-foolproof-boiled-corn>

Ingredients

6 ears corn, husks and silk removed

Unsalted butter, softened

Salt and pepper

Instructions

- Bring 4 quarts water to boil in large Dutch oven. Turn off heat, add corn to water, cover, and let stand for at least 10 minutes or up to 30 minutes.
- Transfer corn to large platter and serve immediately, passing butter, salt, and pepper separately.

Success depends on using the proper ratio of hot water to corn. Eight ears of corn can be prepared using this recipe, but let the corn sit for at least 15 minutes before serving. Use a Dutch oven with a capacity of at least 7 quarts.

Foolproof Hollandaise Sauce

From: <https://www.americanastestkitchen.com/recipes/6407-foolproof-hollandaise-sauce?t=1640123753>

Ingredients

12 tablespoons unsalted butter, softened
6 large egg yolks
½ cup boiling water
2 teaspoons lemon juice
⅛ teaspoon cayenne pepper

Instructions

- Whisk butter and egg yolks together in large heat-resistant bowl set over medium saucepan with 1/2 inch of barely simmering water (don't let bowl touch water) until mixture is smooth and homogeneous.
- Slowly add 1/2 cup boiling water and cook, whisking constantly, until thickened and sauce registers 160 to 165 degrees on instant-read thermometer, 7 to 10 minutes. Off heat, stir in lemon juice and cayenne. Season with salt to taste.

Fresh Pineapple Salsa

Source: <https://cookieandkate.com/fresh-pineapple-salsa-recipe/>

Ingredients

- 3 cups diced fresh pineapple (about 1 medium)
- 1 red bell pepper, chopped
- ½ cup chopped red onion (about ½ small onion)
- ¼ cup chopped fresh cilantro
- 1 medium jalapeño*, seeds and ribs removed, finely chopped
- 3 tablespoons lime juice (from about 1 ½ limes), or more if needed
- ¼ teaspoon fine sea salt

Instructions

1. In a medium serving bowl, combine the pineapple, bell pepper, onion, cilantro, and jalapeño. Add the lime juice and salt, and stir to combine.
2. Season to taste with additional lime juice (for zing) and/or salt (for more overall flavor) if it doesn't taste amazing just yet.
3. For best flavor, let the pico de gallo rest for 10 minutes or longer before serving. It's best served fresh but keeps well, chilled, for up to 4 days.

Notes

Recipe originally published in my cookbook, Love Real Food.

***Spice level note:** I would say that this salsa is well-balanced as written. If you're worried about the spice level, though, use half of the jalapeño and be sure to remove the ribs and seeds. If you want spicier salsa, add up to two peppers, to taste.

Change it up: Pineapple alternatives include diced mango, strawberries, cucumber, melon, or, of course, tomatoes (the bell pepper is optional in those variations).

Tabbouleh

Ingredients

- 1 cup fine bulgur (sometimes called #1)
- 5-6 bunches of parsley
- 12 large mint leaves (optional)
- 1 English cucumber
- 1 bunch of scallions
- 6-8 medium tomatoes
- 2 lemons, juiced (about 6 tablespoons; may need more)
- 1/2 cup extra-virgin olive oil (or a bit more to taste)
- Salt and pepper to taste

Directions

1. Soak the bulgur in hot water for 20 minutes, then drain.
2. Chop parsley, mint, cucumber, scallions, and tomatoes.
3. Mix all ingredients in a big bowl. Tastes better the longer it rests!