

Corn and Peppers.

Materials — Peppers, two; salt to taste; water; corn on cob, 6; butter, two tablespoonfuls.

Utensils—Boiler, chopper, frying pan, large cooking fork.

Directions—Boil the two peppers in salted water. When tender, remove the peppers and chop finely. Boil six ears of corn in the water in which the peppers were cooked, and cook the corn for ten minutes, or longer if the corn is old. When cool cut the corn from the cob and add to the chopped peppers. Melt, but do not brown, two tablespoonfuls of butter in a frying pan, add the peppers and corn, toss about lightly until well heated, add more salt if necessary and serve piping hot.