

## ***Modern Twist:*** **PARCHED CORN SNACK**

*You can make this snack for your guests to nibble on while they wait for Thanksgiving dinner to be served.*



Dent Corn

This corn snack uses Dent Corn – it's yellow, like the corn we find in the grocery store but it's not the same! You can find it sold in the fall as a decorative corn stalk. Dent Corn is grown to feed livestock or for industrial uses (in factories). But it's good for people too!

### **INGREDIENTS**

- 1 cob dried Dent Corn
- 1 ½ teaspoons canola (or other) oil
- 1 teaspoon salt  
*(plus more if needed at the end)*

### **INSTRUCTIONS**

1. Remove the kernels from the corn cob with your fingers and hands and put them in a bowl.
2. Put a skillet on a burner and turn the heat to medium. Add the oil to the pan and wait one minute.
3. Pour the kernels into the pan and set a timer for 5 minutes. Use a wooden spatula or carefully shake the pan so that the kernels are all spread out in the bottom of the skillet – not just in one pile together.



*Dent Corn (and a pumpkin), ready to cook at the Adventure Kitchen!*

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### **INSTRUCTIONS** *(continued)*

4. The kernels will begin to sizzle and get slightly puffed up, and you will be able to smell them. Use your spatula or carefully shake the pan every once in awhile to make sure the kernels don't burn.

5. Sprinkle the salt over the corn kernels and use your spatula to mix it all around.

6. Get out a plate and cover it with a layer of paper towels. After about 5 minutes, when the corn kernels are puffed up and you can smell them, they will be done. Pour the kernels onto the paper towels to drain. As they cool, put another layer of paper towels on top to absorb more of the oil.

7. When the corn is completely cool and most of the oil has been absorbed, pour the corn into a bowl and taste it. If it needs more salt, sprinkle more on, and taste it again. It should have a salty-corny flavor.

8. **Your Parched Corn Snack is ready!** If you eat it right away, Parched Corn will be chewy. It gets crunchier over time.

*For a crunchy snack, make it a day or two ahead of time and it will be nice and crunchy by the time you are ready to serve it.*

#### **Why is it called "Dent" Corn?**

*Because as it dries, little dents form in each kernel.*



**Dent Corn**

**"Indian" Corn**

**HAVE FUN!**