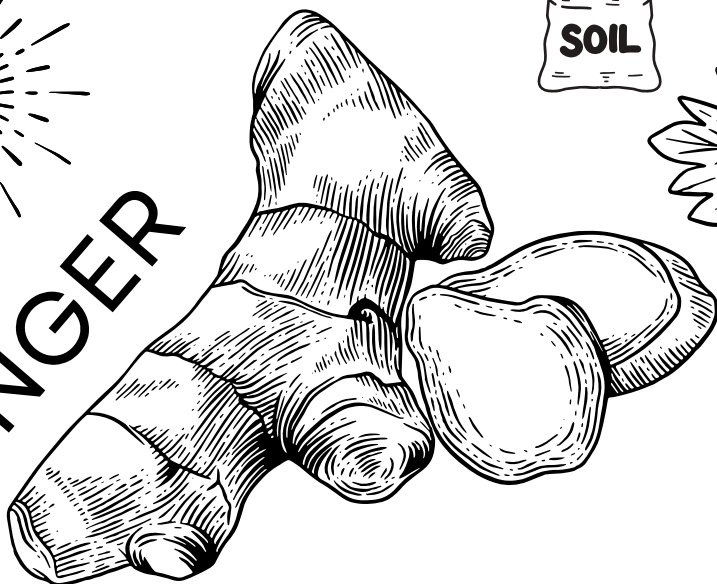


GINGER



PARSLEY

Herbs provide flavor
to food and are
used in small
quantities.

TARRAGON

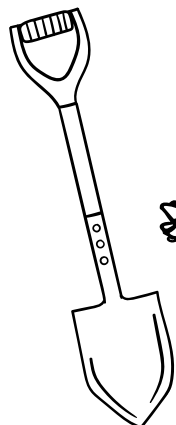


CILANTRO



HERBS

Herbs usually thrive
in the spring.



OREGANO



MINT



INDIANA
DEPARTMENT of
EDUCATION



Corn with Tarragon and Lime



Ingredients

- 1 (14.4 ounce) can of gold or white corn
- 1/2 cup water
- 4 tablespoons unsalted butter, cubed
- 3 tablespoons minced fresh tarragon
- 1 large lime, zested
- 1/2 tablespoon lime juice
- salt and freshly ground black pepper to taste

Instructions

1. Empty canned corn into a 2-quart saucepan, and stir in water. Bring to a boil over medium-high heat, cover, and cook. Stir occasionally, until tender, about 4 minutes.
2. Return the saucepan to the stove over low heat, add butter, tarragon, lime zest, and juice. Stir until butter has melted and corn is warm, about 2 minutes. Season with salt and pepper, and serve.

