

EXCLUSIVE! HOLLYWOOD HIT GIRL AND ONLY CRYSTALS BARELY BEGINS

JANE

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PAM ANDERSON

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MUST-HAVE ACCESSORY

TOMORROW'S 5 HOTTEST
HAIRSTYLES IN 5 MINUTES

374

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tablespoons of the oil in a large skillet over medium heat. Add the onion and sauté until softened, about seven minutes. Add the scallions and cook three minutes more. Stir in the corn kernels, sun-dried tomatoes, and porcini, and cook for five minutes, stirring occasionally. Remove from heat.

5. Stir the mascarpone and Monterey Jack into the corn mixture, folding gently but thoroughly. Add the basil and season all to taste with salt and pepper.

6. Spoon the filling carefully into the prepared husks, dividing equally. Combine the Ritz cracker crumbs with the remaining tablespoon oil and sprinkle this mixture lightly over the top of each canoe. Corn canoes may be prepared to this point and stored in the refrigerator for up to 12 hours before cooking.

7. Preheat oven to 375 F. Bake until the husks are slightly charred and the filling is piping hot, 25 to 30 minutes. Serve hot.



SEPTEMBER GUACAMOLE

SERVES 8 TO 10

This great guacamole is the recipe to make when summer's corn crop is waning and the urge to put the last of the local corn into everything is overwhelming. The corn is grilled to impart a smoky nuance, which is further accented by the use of smoked salt in the recipe. If you cannot find smoked salt, just use sea salt and the guacamole will still be memorable.

- 2 ears corn, preferably local and just-picked, husked
- 6 ripe Hass avocados
- 1 small red onion, coarsely chopped
- 2 jalapeno peppers, seeded and minced
- 2 medium-size vine-ripened tomatoes, seeded and diced
- 1/3 cup to 1/2 cup fresh-squeezed lime juice
- 1 1/2 teaspoons (or a bit more) smoked sea salt (or substitute regular sea salt)
- 1/3 cup minced fresh cilantro



Serve grilled corn with interestingly-flavored butters or great extra virgin olive oil, sprinkle with *fleur de sel*, and you will be well on your way to feeling born again or as I like to say, "corn again."