



Sail Into Summer Recipes on Across the Fence – May 2026

Loaded Cheesy Corn Bites

6 oz. bacon	¼ cup sour cream, plus more for serving
1 box corn muffin mix	2 scallions, thinly sliced, plus more for serving
1 large egg, beaten to blend	½ cup corn kernels, fresh or frozen, thawed
1 can (8.5 oz) creamed corn	½ cup shredded Vermont cheddar cheese
¼ cup unsalted butter, melted, cooled	

Place a rack in center of oven; preheat to 350°F. Spray a mini 24-cup muffin tin with cooking spray (or a 12 muffin tin for bigger corn muffins). In a large cold skillet, arrange bacon in an even layer. Cook over medium heat, stirring occasionally, until crisp, 10 to 12 minutes. Transfer to a rack and let the fat drain, leaving as much grease behind as possible, let cool. Meanwhile, in a large bowl, whisk egg, creamed corn, butter, and sour cream. Add con muffin mix to egg mixture and fold until combined. Fold in scallions, corn kernels, cheddar, and bacon. Divide batter among prepared cups. Bake at 350°F for 20 to 25 minutes or until golden brown. Serve topped with sour cream and scallions.

5-Ingredient Strawberry Lemonade Pies

2 (14 oz.) cans sweetened condensed milk	3 (8 oz.) containers frozen whipped topping, thawed
1 (12 oz.) can frozen lemonade concentrate, thawed	1 (20 oz.) can strawberry pie filling
	2 (9-inch) prepared graham cracker crusts

In a large bowl, whisk together the sweetened condensed milk and undiluted lemonade concentrate until smooth. The mixture should thicken slightly. Add the whipped topping and whisk to combine thoroughly. Fold in the strawberry pie filling until well combined. Divide the pie filling evenly between the two crust. This makes a lot of filling and will make for tall pies, so just be cautious. Refrigerate for at least 4 hours or freeze until set, then slice and serve.

Jalapeno Strawberry Chicken

2 Tbsp. oil, divided	2 shallots, chopped, divided
4 boneless, skinless chicken breasts (about 2 lb. total)	⅓ cup plus 1 tbsp. balsamic vinegar
1 tsp. freshly ground black pepper	1 chipotle chile in adobo, chopped, plus 1 tsp. adobo sauce
¼ tsp. garlic powder	2 Tbsp. BBQ sauce
2½ tsp. kosher salt, divided, plus more	3 Tbsp. Vermont Maple Syrup
2 Tbsp. chopped fresh cilantro, plus more for serving	
16 oz. strawberries, stemmed, chopped, divided	
3 jalapeños, seeded, chopped, divided	

In a large skillet over medium heat, heat 1 tablespoon oil. Pat chicken dry; season both sides with pepper, garlic powder, and 2 teaspoons salt. Add chicken to skillet and cook, turning occasionally, until golden brown and an instant-read thermometer inserted into thickest part registers 160°, 7 to 8 minutes per side. Transfer chicken to a plate. Meanwhile, in a small bowl, toss cilantro, 1 cup strawberries, ½ cup jalapeños, 2 tablespoons shallots, 1 tablespoon vinegar, and ½ teaspoon salt. In same skillet over medium heat, heat remaining 1 tablespoon oil. Cook remaining jalapeños and shallots and a pinch of salt, stirring occasionally, until shallots start to soften, about 2 minutes. Add remaining 1/2 cup vinegar and stir to deglaze, scraping bottom of skillet. Stir in chile, adobo sauce, BBQ sauce, maple syrup, and remaining strawberries. Cook, stirring occasionally, until sauce has thickened and strawberries have started to cook down, 7 to 8 minutes. Step 4 Return chicken to skillet to heat through. Spoon strawberry salsa over. Top with cilantro.

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