



## Fresh Corn-on-the-Cob Recipes

### Boiled Corn-on-the-Cob

**You will need:**

fresh ears of corn

butter

salt

**Instructions:**

- For maximum freshness, husk the corn just before cooking.
- Choose a pot large enough to hold the amount of corn you want to cook with room for water to cover the corn.
- Cover the pot and bring cold **unsalted** water to a boil on high heat. Some people like to add a little sugar.
- Add husked corn ears and bring water back to a boil. This should take about 3 - 4 minutes.
- Once water comes back to a boil, immediately remove corn from water and serve.

### Grilled Corn-on-the-Cob

**You will need:**

4 ears of corn, fresh in their husks

butter or herb butter

**Instructions:**

- Prepare your grill with direct, high heat - about 550 degrees F.
- Place the corn in their husks on the hot grill. Cover the grill.
- Keep turning corn until the husks are completely blackened and charred on all sides - about 15 - 20 min.
- Remove corn from grill. Let them stand for about 5 minutes. Peel husks off of corn and serve.

### Micro Waved Corn-on-the-Cob

**You will need:**

ears of corn, husk on

**Instructions:**

- Place corn in microwave. Do not remove the husk.
- Microwave the corn on the high setting for 4 minutes for each piece of corn in oven.
- Use an oven mitt to remove corn from the microwave. It will be hot!
- Cut off the bottom of the corn - about one row of corn above the stem.
- Slip off the husk and silk. Enjoy!

### Pan Seared Corn-on-the-Cob

**You will need:**

4 ears of corn

olive oil

salt and pepper

**Instructions:**



**Instructions:**

Cook corn. Coat corn with softened butter. Sprinkle with cinnamon-sugar mixture.