

Sweet Tips for Sweet Corn

Nothing shouts summer like corn on the cob. Preparing this beloved summer staple might seem daunting but use these three fool-proof methods to have a mouthwatering side dish in a matter of minutes!

Grill

Grilled corn is a cookout essential and family favorite. Pair with a beef or pork burger and you have yourself a high-quality and delicious meal.

Directions:

1. Begin by removing the husks then use cool water to remove any leftover silks. Pat dry.
2. Preheat grill to medium-high heat. Put the corn directly on the grill and cook for 10 minutes. Use tongs and turn frequently. Make sure the corn is evenly charred before removing it from the grill.
3. Take the corn off the grill and let the corn cool for 2 minutes. Prepare to serve with butter, salt, or other preferred seasonings.



Microwave

Easy and a time-saver. Microwaved corn on the cob takes less than five minutes and is a lifesaver when you are in a hurry!

Directions:

1. Using a sharp knife, cut off the base and tip of each ear of corn, leaving the husk on and intact. Place ears of corn in the microwave in an uncovered microwave-safe dish. Depending upon the size of your microwave, you can cook up to four ears at a time.
2. Cook in the microwave on high for 2 minutes per ear. Remove from microwave and check the tenderness of kernels by piercing with a fork. If kernels are not yet tender, return to microwave and cook for 1-minute increments until kernels reach the desired tenderness.
3. Let the corn cool for 5 minutes before removing the husk and silk. Serve with butter, salt, or other preferred seasonings. Enjoy!

Stovetop

Nothing is better than a home-cooked meal with fresh corn on the cob. A simple way to add this dish to your menu!

Directions:

1. Begin by removing the husk. Rinse corn with cold water to remove any remaining silks.
2. Fill a large pot with cold water. Make sure there is enough water to cover the corn completely.
3. Cover the pot and bring water to a boil over medium-high heat.
4. Once the water has reached a rolling boil, carefully add your ears of corn into the boiling water. Reduce heat to medium and cook uncovered for 6 to 8 minutes or until kernels are tender.
5. Using tongs, remove from the water and allow to cool for several minutes on a plate or serving tray. Serve your corn with butter, salt, or other preferred seasonings.