

Cooking Sweet Corn



Steam: In a skillet, bring 1 inch of water to a boil. Add husked sweet corn in a single layer. When the water returns to a boil, reduce heat; cover and cook until hot, about 3 minutes; drain. (Sweet corn can also be cooked on a steamer rack, over boiling water, about 3 min.) (Try using a lime wedge instead of butter for a nice treat)

Boil: In a deep saucepan, bring 4 inches of water to a boil, add husked sweet corn. When the water returns to a boil, cook until hot, only about 3-4 minutes: drain.

Roast: Preheat oven to 500 F. In a shallow pan, place husked ears. Roast until sweet corn is hot and some kernels are golden brown, about 5 minutes.

Grill: Prepare a medium-hot fire. Grill husked sweet corn, turning once or twice, until hot and some kernels turn golden brown, about 5 minutes. *Option:* Leave the husks on and soak in water for 15 minutes and then grill, turning two or three times.

Microwave: In the microwave, place no more than 4 ears of husked sweet corn, wrapped individually in damp paper towels or wax paper. Microwave on high power until hot, about 2-3 minutes per ear. A good *option* is to leave the husks on the corn when microwaving.

