

Cooking Corn!

Grilling it....First, clean that corn! Cut off excess silk hanging from the end and remove loose husks. This step is not necessary, but excess silk and husk will burn and ash.

Completely submerge all of the corn you will be cooking under water. This will provide extra moisture for cooking. Let the ears of corn soak for about 15 minutes prior to cooking.

Remove the corn from the water and let it drain.

Place the corn on the grill... and close the grill's cover.

If you are using a gas grill, keep the heat on med-high and turn the ears every 5 minutes. The ears will turn brown and might even catch on fire - this is fine, let 'em cook. Just be sure to turn them often. The water that you soaked them in is steaming them inside the husks. They will be ready when they look pretty charred and brown! Peel and enjoy!

Grilling or baking it in foil....Husk the corn, slather it with some butter or an herbed butter you have prepared. Wrap it in aluminum foil (heavy duty if you have it) and toss it on the grill or into a 350 degree oven. Grill for 15-20 minutes, or bake until a fork stuck into it goes in easily.

Steam it.....Start by shucking the corn. Place the clean corn onto the steamer rack in your pot of boiling water. Let it steam with the cover on for 10 minutes and chow down!

Microwave it.....well, we aren't fans of microwaves and food, but if you wish to microwave it: soak your cobs in the husks for 15—20 minutes. Place them on a safe plate in your microwave and cook them for 7 minutes (for 1) eight minutes (for 2). When you are finished bombarding them with radiation.....take them out and enjoy!

Boiling it.....we also aren't fans of boiling all the nutrients out of our corn, but again, if you wish to boil it: shuck the cobs, toss them into a pot of boiling water and let 'em boil anywhere from 2-10 minutes depending on how soft you like them or how many nutrients you want the water to absorb!