

Corn on the cob

Corn on the cob is a favorite in many American Households. There are different ways in which people cook corn on the cob. We will show two different ways to cook corn on the cob. The method to cooking corn is very simple. Give it a try when you want something yummy and simple to cook.



Ingredients:

1 cob of corn

Directions:

If you want to boil corn on the cob, first pull off the husk and silk. Fill a sauce pan with water and bring to a boil. Place the corn in the boiling water for about ten minutes. After the corn is cooked drain water out the pot. Corn should be ready to eat. To microwave corn on the cob, first carefully pull open a few of the leaves and remove the silk. After you remove the silk, close up the leaves around the corn. Microwave corn on high for 5 to 7 minutes until corn is nice

and tender. Enjoy. To season or flavor the corn you might want to spread some butter on it and season it with a little sprinkle of seasoned salt or season the water that you boil the corn in.

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