

Quick & Easy Stove Cooked Corn on the Cob



TIPS:

- 1. The fresher the better!** When it comes to crisp corn that explodes with sweet juicy flavor, there's nothing better than corn that's been cooked right after it's been picked fresh from the field. Even if that option isn't available, you'll get the best possible results if you cook fresh corn the same day you bought it.
- 2. Cooking hot and fast:** Although I'm not a big fan of dropping anything into rapidly boiling water, cooking the corn as shown in this recipe is

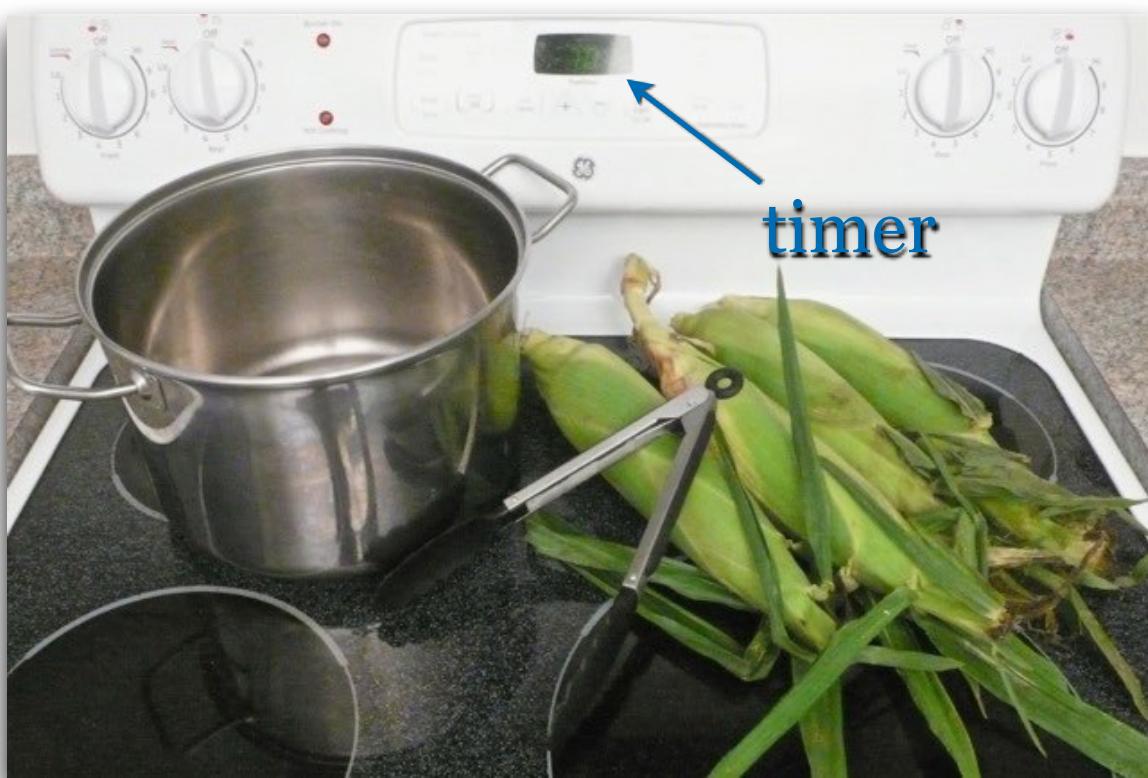
very quick and easy and provides the crispest possible stove cooked corn result.

3. Why an “ear” of corn? The word “ear”, when referring to corn, comes from the Gothic word “ahs”, which means “husk”.

Preparation Time: 5-7 minutes
Cooking Time: 5 minutes

Needed
(for 4)

4 Fresh Ears of Corn
Large Pot
Tongs
Timer



1. Fill a large pot half full with **cold tap water**.



Put the pot on the stove, and...



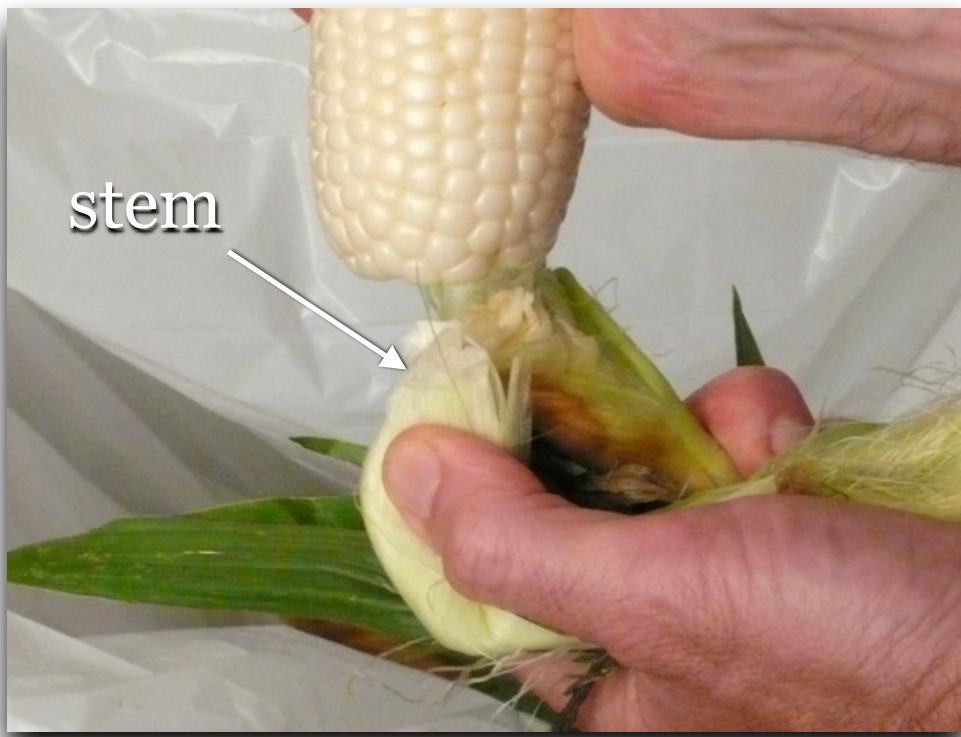
...turn on the burner to HIGH heat.



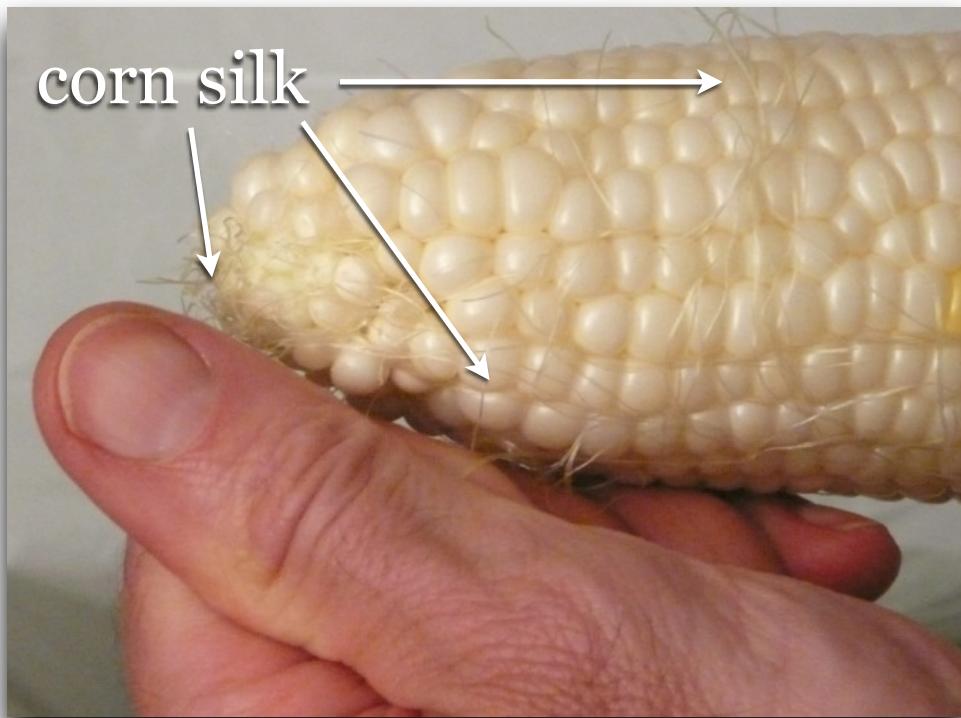
2. While the pot warms, prepare the **corn** (preferably over a trash can for minimal cleanup) by peeling back the **husk** starting at the top of the **corn ear**,...



...breaking off the **stem**, and...



...removing as many of the **fine silk fibers** as possible.



3. Wait until the water in the pot comes to a full, rapid, big bubble boil like this. Then,...



...carefully add the **corn** to the hot water, one **ear** at a time, and...



...set a timer for 5 minutes.



4. When the timer sounds, remove the **cooked corn** from the pot with tongs and serve warm.

