

RECIPE OF THE MONTH!

Corn on the Cob



This is more a cooking “hack” than a recipe. You may have seen this before, or even have tried it. But I am here to testify as to the miracle of this method of cooking and cleaning (yes, in that order) corn on the cob. Who of us has not struggled with cleaning an ear of corn to prepare it to cook. Pulling off the husks and silk, only to spend frustrating time trying to remove every skinny, sticky silk that clings to the corn, and then to your hands, countertop, and floor.



Not me! Not any more! Just read the method below and believe the photos. Then try it! You will experience a forehead-smacking, “Why haven’t I always known about this?” moment when you gaze at your pristine, cooked ear of corn, or my name isn’t Goddess of All Cooking Knowledge. (Just kidding – that’s only my title!)

Corn factoid: Did you know that the silks are attached to each kernel of corn. Yep, every single kernel has one silk, which starts at the kernel and extends all the way up to the top of the ear.



Leave your corn completely whole.



Place one ear in microwave. I cook on high for 3 and one half minutes. Experience with your microwave and size of the ear may alter the length of time you choose.



Using a strong, sharp knife, cut off the bottom (stalk) end of the ear. **IMPORTANT:** you need to cut slightly above the end, on the kernel portion, else the husks may not slide off as desired.



Now the fun part! Firmly hold the top (silk end) of the corn. Holding on to the husks and silks, gently shake. The corn will slide out the bottom end. If it won’t come out, look at the cut end and make sure the cut is up into the corn portion. Also, a very under-cooked ear won’t want to release.



Ta da!! You can try cooking 2 or three ears at a time, adjusting the cook time. Have fun!

