
Corn on Cob - Cooking Alternatives

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GRILL OUT OF HUSKS: Remove husks from the corn. Grill the corn, covered, over medium heat for 15 to 20 minutes or until tender, turning and basting occasionally with butter. **ADVANTAGE:** Smoky, charred kernels.

GRILL IN HUSKS: It's a bit more complicated, so here's a step-by-step guide to ensure success. **ADVANTAGE:** Juicy, steamed kernels with a hint of grilled flavor.

Shuck: Peel back the husks but do not remove them.

De-silk: Pull the silk off with your fingers. To get stubborn pieces, run a clean damp rag up and down the cob.

Butter: Spread butter over the cob, then pull the husk back up over it and tie with kitchen string. Grill the corn, uncovered, over medium heat for 25 to 30 minutes, turning occasionally.

ROAST: Place corn in a greased 13x9-inch baking dish. Brush each ear with two tablespoons of melted butter. Cover and bake at 400 degrees for 30 minutes. Uncover and brush corn with desired amount of butter. Bake, uncovered, for 5 to 10 minutes or until tender. **ADVANTAGE:** Sweet, caramelized kernels.

BOIL: Bring a large kettle of water to a boil and add corn. Reduce heat. Cover and simmer for 3 to 5 minutes or until corn is tender. Remove from water. Serve with butter. **ADVANTAGE:** Super quick and easy.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .