

# EASY CORN ON THE COB

Serves 1 or more.

By Dennis W. Viau; modified from a video.

This is another procedure rather than a recipe. A fan of my web site and YouTube channel sent me a link to a video that demonstrated a really simple and easy way to cook corn on the cob and remove the husks and silk without any of the mess. I've done it several times. It works.

## **Ingredients:**

One ear of corn per person, still in the husk  
Butter and salt to taste

## **Directions:**

Prepare the corn cob by trimming some, but not all, of the stem from the bottom. You want enough stalk in place to hold the husks together.

Place the ear in a microwave oven and cook 4 to 5 minutes. The original directions said to add one minute of cooking time per additional ear, but I hadn't tested that.

When the corn is cooked, trim the bottom of the ear off, being careful (it's hot), removing a little of the corn cob in the process to release all the husks at the bottom. Then, use a towel to grasp the ear at the top, shaking the cob out of the husks. You might need to grip and shake the ear a few times, grasping a little further down each time and squeezing to push the cob out of the husks.

If done correctly, all the husks along with all the corn silk will be removed, leaving a clean ear of corn ready to butter and eat.

