

Modern Recipe: **Corn on the Cob**

Corn on the cob is almost as easy to make as it is to eat!

INGREDIENTS

4 ears of corn

For the optional butter sauce:

3 tablespoons of butter

Chopped garlic

Chopped herbs (*basil, thyme
or oregano would all be good*)

Salt and pepper



For this recipe, you need the kind of corn you regularly find at the grocery store.

INSTRUCTIONS

1. Put about $\frac{1}{4}$ inch of water in a pot that's large enough for your ears of corn to lay down in. (To figure out $\frac{1}{4}$ inch, stand a ruler in the pot as you add the water, before you put it on the stove. When the water reaches $\frac{1}{4}$ inch on the ruler, that's enough!)
2. Shuck the corn (that means remove all the green corn husks and the corn silk.
3. Lay the corn in the bottom of the pot. A little of the corn will be resting in the water, and the rest will be above the water.
4. Put the pot on the stove with the lid on, and turn the heat to high. Set the timer for 5 minutes.
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INSTRUCTIONS *(continued)*

6. When the timer goes off, **your Corn on the Cob is ready!** Turn off the heat, carefully remove the lid and use tongs to take the corn out of the pot.



In the Adventure Kitchen, we think corn is absolutely delicious straight out of the pot. We usually don't add butter, salt or anything else – we just gobble it up the way it comes!

But if you'd like to add a little something extra...

BUTTER SAUCES

Melt 2 tablespoons of butter in a skillet over medium-low heat for about 2 minutes. Then add one or more of these...

- ✓ Chopped garlic – let it simmer for about a minute
- ✓ Minced herbs (such as basil, oregano or thyme) – let them soften into the butter for about a minute
- ✓ Salt
- ✓ Pepper

Add 1 more tablespoon of butter to be sure you have enough for everyone. As soon as the butter melts, turn off the skillet and leave the butter in it. When the corn is done, use tongs to carefully roll each cob in the skillet to coat it with butter before serving it.

HAVE FUN!