

Boiled Corn on the Cob

Preparation:

- Fill a cooking pot about half way with water and bring to a boil and place the ears in the boiling water.
- Return water to a boil and boil-corn for 4-8 minutes. The Witten's prefer 4 min. as at 8 minutes the kernels begin to get tough.
- Once cooked for the amount of time you prefer, place the corn into cool water for a few seconds. Remove and serve. Timing is everything as you want the corn to still be nice and warm by the time it hits the table!



Grilled Corn on the Cob

Preparation:

- Leave the husks and silks on the ears for best grilling results; this protects the kernels from getting charred.
- Pre-soaking the ears is a matter of preference, but the smoky taste does seem to come out more if you do not soak them first; some even steam or boil the ears briefly before grilling.
- Depending on how hot your grill is, you will probably want to put them on for five to ten minutes; be sure to turn them regularly while they grill!
- Some people like to remove the husks after grilling the ears for a few minutes; for a little more zest, put some tasty lime juice, pepper sauce or your favorite spicy sauce on the ears and put them back on the grill for a minute or two.

Microwaved Corn on the Cob

Preparation:

- Husk the corn or leave the husk on, whichever you prefer.
- Cook 2 minutes per ear.
- If cooking more than one ear at a time, rotate corn every 2 minutes, so

Oven Roasted Corn on the Cob

Preparation:

- Leave the husks and silk on the ears of corn.
- Put the ears of corn on a baking sheet.
- Bake the corn in an oven at 450 Degrees for 25 minutes. Baking times may vary depending on the number of ears being baked.