

RECIPE #7

CORN

Canned corn is best prepared when you do the following:

In a saucepan, melt 2-3 T. margarine.
Open one can of corn and drain off one half of the liquid. .
Put it in the saucepan.
Heat until bubbling, do not overcook.

Corn on the Cob

Just before cooking, remove inner silks and husks.
Put 4 cups water in Dutch oven and heat until boiling.
Cook covered in boiling water for 3-6 minutes.
Start timing your minutes when water returns to boil.
Salt toughens, so add later, not during cooking.
A little sugar in the water will help the flavor of older corn.
Serve with lots of butter, salt and pepper.

Microwaved Corn on the Cob

This is the best ever and quickest way to cook corn on the cob.
The great part about it is that the silks come off without any work.
Take one ear of corn with husks attached and place in microwave.
If husks have dried out some, I rinse them in water, shaking off the excess
before I put them in the microwave.
For most microwaves, the corn will be finished in 3 minutes on high.
You might have to experiment with your microwave the first time.
Once you have done it this way, you'll never go back (especially when
you are fixing just 1 or 2.