

Cheese & Mint rub for Corn on the Cob

1/4 cup crumbled feta
3 TB unsalted butter, softened
1 lemon, zest of
3 TB chopped mint
2 1/2 tsp chopped thyme
1/2 tsp fine sea salt
1/2 tsp ground black pepper

Parmesan Cheese Butter

1/4 C parmesan cheese
1 TB mayonnaise
4 TB butter
1/4 tsp - cayenne pepper
1/4 tsp - garlic powder
Salt & Pepper to taste

All by itself---Try rubbing cooked corn cobs with fresh limes & sprinkling with salt!

Pan Seared Corn on the Cob

3 TB water
1 1/2 tsp cider vinegar
1 tsp extra-virgin olive oil
4 ears corn, shucked
1 tsp unsalted butter
2 cloves garlic, minced
2 TB chopped fresh parsley
1/8 tsp salt

Combine water and vinegar in a small bowl; set aside.

Heat oil in a 10- to 12-inch skillet over medium-high heat. Add corn and cook, turning occasionally, until browned in spots, about 5 minutes. Add butter and garlic and cook, stirring constantly until fragrant but garlic is not browned, 10 to 20 seconds. Carefully pour in water and vinegar mixture (it will bubble vigorously). Immediately cover, reduce heat to medium, and cook, occasionally shaking the pan gently, until the corn is crisp-tender, about 3 minutes.

Remove from heat; sprinkle on parsley, salt, and turn to coat. Serve corn with garlic and parsley sauce spooned over each cob.

Mexican Oven Roasted Corn on the Cob

Oven 350°

6 tablespoons (unsalted) butter

2 teaspoons chili powder

1/4 cup grated cotija cheese

1/4 cup freshly chopped cilantro leaves

Juice of 2 limes

Place corn, in its husks, directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes.

Peel down the husks. Rub each ear of corn with 1 tablespoon butter.

Serve immediately, sprinkled with chili powder, cotija, cilantro and lime juice.

Microwave

Leave the ears of corn unhusked. Cook 3-4 ears for about 4 minutes. If you like it softer, or if ears are extra-large, cook another minute.

After microwaving, let sit for a few minutes before you shuck. Corn will be much warmer in the husk than the husk feels on the outside.

Boiling

The old fashion way, requiring a large pot of water. Bring unsalted water to a boil on high heat. You can add a little sugar, but never salt as that will toughen your corn. Add husked ears of corn, cover the pot and bring back to a boil over high heat. Once the water is boiling again, immediately remove your corn, do not overcook.

You can also boil corn in the husk, as some people say it holds more flavor.

On the Grill - Roasting on the grill gives the corn a smoky flavor. Peel back the husks, but leave them attached at the stem. Remove all the silk and then brush the corn with olive oil (butter can sometimes burn). Cover the corn back up with the husks and secure them closed with a piece of string or aluminum foil.

Roast the ears of corn over a **medium-hot grill**, turning occasionally, until the outer husks are charred and toasted. This usually takes about 15 minutes. Let the corn cool enough to handle, then strip off the husks and eat.